Air fryer scallops bring elegance to your table with minimal effort and maximum flavor.

Imagine restaurant-quality scallops cooked to perfection in minutes, then covered in a delicious garlic butter sauce.

There’s no skillet or stovetop needed. It seems impossible, but it’s true! There’s no grease or mess, just pure seafood goodness.

Ready to level up your dinner game? Let’s cook!

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## Why You’ll Love These Air Fryer Scallops

You’ll fall in love with air fryer scallops for so many reasons. Here are just a few:

- They cook in under 10 minutes. These scallops are ready before you know it. They’re perfect for a quick and impressive meal.
- They’re tender and flavorful. Each bite is a burst of juicy tenderness. Their perfect balance of flavors highlights the scallops’ natural sweetness.
- They’re high in protein. Not only are they delicious, but these scallops pack a protein punch. They’re a smart choice if you’re looking to boost your protein intake.

## Ingredients

Here’s a rundown of what you’ll need for these easy scallops:

- Sea Scallops – Go for the largest, dry-packed sea scallops you can find. They're meaty, sweet, and perfect for getting that golden edge with a tender middle.
- Olive Oil – A drizzle of olive oil ensures your scallops get that beautiful sear. It also keeps the scallops from sticking to the air fryer basket.
- Old Bay Seasoning – This classic seasoning brings a blend of spice and warmth to your scallops.
- Salt and Pepper – These staples elevate the taste of the scallops, making every bite just right.
- Butter – Using butter adds richness and depth to the dish. It creates a velvety sauce that coats each scallop beautifully.
- Garlic – It adds a punch of flavor, infusing the scallops with a fragrant, irresistible aroma.
- Lemon Wedges – Serving with lemon wedges allows everyone to add a splash of bright, acidic flavor to their scallops. One squeeze can lift the dish to new heights.
- Fresh Parsley – A sprinkle of parsley not only adds color but also a fresh, herby finish.

How to Make Air Fryer Scallops

Air fryer scallops are as easy as they are delicious. Here's how to do it:

Prepare the scallops. Remove the side muscles and pat them dry for the perfect sear.

2. Season well. Mix the olive oil, Old Bay, salt, and pepper. Coat the scallops evenly.

3. Heat the air fryer. Preheat it to 400 degrees Fahrenheit for 2-3 minutes.

4. Cook to perfection. Lay the scallops out in the basket in a single layer. Air fry for 6-8 minutes, flipping them over halfway through.

5. Make the garlic butter. While the scallops cook, melt the butter and saute the garlic cloves until fragrant.

6. Serve and enjoy! Toss the scallops in the garlic butter sauce. Plate with lemon and parsley, and enjoy.

Easy Air Fryer Scallops with Garlic Butter



These air fryer scallops couldn’t be easier! They come out tender and perfect, coated in delicious garlic butter.

- Prep Time: 5 minutes
- Cook Time: 8 minutes
- Total Time: 13 minutes
- Yield: 2
- Category: Dinner
- Cuisine: American

Ingredients

- 1 pound large sea scallops (dry-packed, if possible)
- 1 tablespoon olive oil
- 1 teaspoon Old Bay Seasoning
- 1⁄2 tsp salt
- 1⁄4 tsp pepper
- 1⁄4 cup butter
- 2 -3 garlic cloves, minced
- Lemon wedges, for serving

- Fresh parsley, chopped, for garnish

Instructions

1. Remove the side muscle and pat the scallops dry with paper towels.
2. In a medium bowl, mix the olive oil with the Old Bay, salt, and pepper. Toss the scallops until evenly coated.
3. Preheat the air fryer to 400°F (200°C) for 2-3 minutes. Then, arrange the scallops in a single layer in the air fryer basket with space between each. Work in batches if needed.
4. Cook for 6-8 minutes, flipping halfway through, until golden and opaque.
5. While the scallops cook, melt the butter in a medium skillet. Add the garlic and cook until fragrant.
6. Remove the cooked scallops from the air fryer basket, toss gently in the garlic butter, and serve immediately with the lemon wedges and chopped parsley.