

Honey Sriracha and Rosemary + Thyme Scallop Sauces

The following recipes were provided by local blogger Abby Thome of [The Thome Home](#).

Honey Sriracha Sauce

- 1 Tbsp. sriracha
- 1 Tbsp. Heinen's organic honey
- 1 Tbsp. Heinen's unsalted butter

Rosemary + Thyme Sauce

- 1/2 Tbsp. rosemary, finely chopped
- 1/2 Tbsp. thyme, finely chopped
- 1 Tbsp. Heinen's unsalted butter



Directions

1. When your scallops are pushed to the side of the sauté pan, add the butter and seasoning of choice to the side of the pan opposite the scallops.
2. Proceed to spoon over the melted butter and seasonings over the scallops for just a minute to add incredible flavor!