**Scallops in Orange Butter Sauce**

1 (16 ounce) package vermicelli

5 tablespoons butter, softened and divided

½ cup Orange Juice

12 large sea scallops, (about 1.5 pounds)

2 cups House-Autry Seafood Breader

1 tablespoon Olive oil

6 tablespoons orange juice

6 tablespoon white wine

½ teaspoon orange zest

Cook vermicelli according to package directions; drain well, toss with 2 tablespoons butter and keep warm.

Rinse scallops. Place scallops in a small bowl with ½ cup orange juice. Let marinate for about 1 hour.

Melt 1 tablespoon butter with 1.5 teaspoons olive oil in a large skillet over medium-high heat. Place House-Autry seafood breader on waxed paper. Dredge 1/2 the scallops in House-Autry seafood breader, coating all side. Place scallops in skillet and cook 2-3 minutes on each side or until golden brown. Remove from skillet, cover loosely with foil and keep warm. Repeat procedure with 1 tablespoon butter and 1.5 teaspoons olive oil and remaining scallops.

Combine orange juice and wine in a small saucepan or skillet; cook over medium-high heat 10 minutes or until mixture is reduced by half. Remove from heat; stir in orange zest and remaining 1 tablespoon of butter. To serve: Divide vermicelli among 4 plates; top with scallops and sauce.