

# **INGREDIENTS**

2 PERSON | 4 PERSON



Potatoes\*



1 | 1 Lemon



2 TBSP | 4 TBSP



1tsp 1tsp Smoked Paprika



8 oz | 16 oz Jumbo Sea Scallops Contains: Shellfish



Crème Fraîche Contains: Milk



1 2 Seafood Stock Concentrate Contains: Fish, Shellfish

1/4 oz | 1/4 oz

Chives

8 oz | 16 oz

Broccoli Florets





ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.

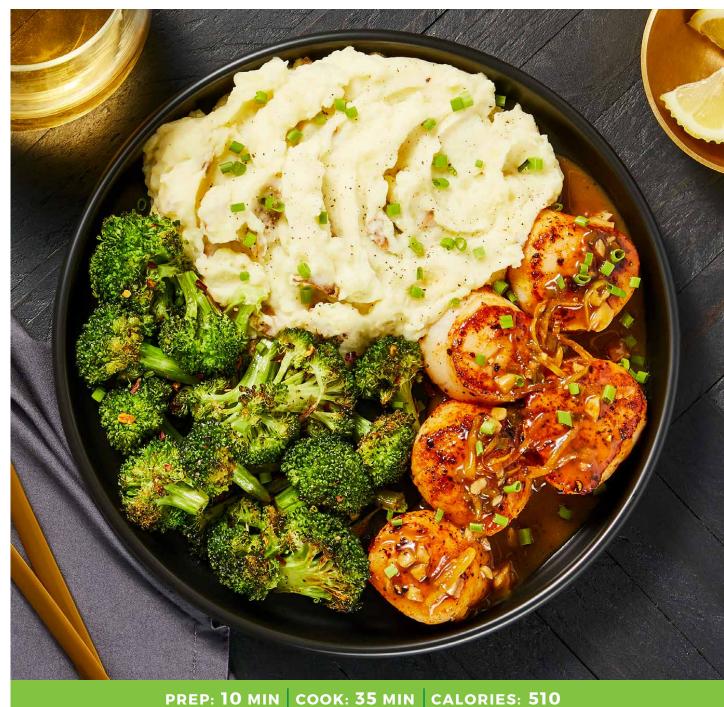
# HELLO

# **LEMON BUTTER SAUCE**

This rich blend provides the perfect hit of acidity over scallops.

# PAN-SEARED SCALLOPS & LEMON BUTTER SAUCE

with Crème Fraîche Mashed Potatoes & Roasted Broccoli





### SIZZLE TEST

The best way to ensure your pan is hot enough? Start by adding a single scallop. If it doesn't sizzle, wait and try again.

# **BUST OUT**

- Zester
- Baking sheet
- Medium pot
- Paper towels
- Strainer
- Large pan
- Potato masher
- Aluminum foil
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)

### **GET SOCIAL**

Share your #HelloFreshPics with us @HelloFresh (646) 846-3663

HelloFresh.com



#### 1 PREP

- · Adjust rack to middle position and preheat oven to 425 degrees. Wash and dry produce.
- Dice **potatoes** into ½-inch pieces. Peel garlic; finely chop half and leave remaining whole. Cut broccoli florets into bite-size pieces if necessary. Thinly slice chives. Zest and quarter lemon.



# **2 MAKE MASHED POTATOES**

- Place potatoes and whole garlic in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until potatoes are tender, 15-20 minutes. Reserve 1/2 cup potato cooking liquid, then drain and return potatoes to pot.
- Mash with crème fraîche and 1 TBSP butter (2 TBSP for 4 servings) until smooth, adding splashes of reserved potato cooking liquid as needed. Season with salt and pepper.
- Keep covered off heat until ready to serve.



### **3 ROAST BROCCOLI**

- While potatoes cook, toss broccoli on a baking sheet with a drizzle of olive oil, a pinch of chili flakes, and salt.
- Roast on middle rack until tender and lightly browned, 15-20 minutes.



#### **4 COOK SCALLOPS**

- Meanwhile, pat **scallops\*** dry with paper towels. Season all over with half the paprika (all for 4 servings), salt, and pepper.
- Heat a large drizzle of olive oil in a large, preferably nonstick, pan over medium-high heat. Add scallops and cook until opaque and cooked through, 3-5 minutes per side.
- Turn off heat: transfer to a plate. Tent with foil to keep warm. Wipe out pan.



# **5 MAKE SAUCE**

- Heat a drizzle of olive oil in same pan over medium heat. Add chopped garlic and half the lemon zest (all for 4 servings). Cook until fragrant, 30 seconds.
- Add stock concentrate, a big squeeze of lemon juice, and 1/4 cup water (1/3 cup for 4). Simmer until slightly reduced 1-2 minutes.
- Turn off heat: season with salt and pepper.
- Stir in 1 TBSP butter (2 TBSP for 4) and half the chives



• Divide scallops, mashed potatoes, and **broccoli** between plates. Top scallops with sauce. Garnish dish with remaining chives. Serve with remaining lemon wedges on the side.