

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*





1 | 1 Lemon



2 TBSP | 4 TBSP Crème Fraîche Contains: Milk



8 oz | 16 oz Jumbo Sea Scallops Contains: Shellfish



8 oz | 16 oz

Chives

Broccoli Florets



Seafood Stock Concentrate Contains: Fish, Shellfish



1tsp 1tsp

Smoked Paprika



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.

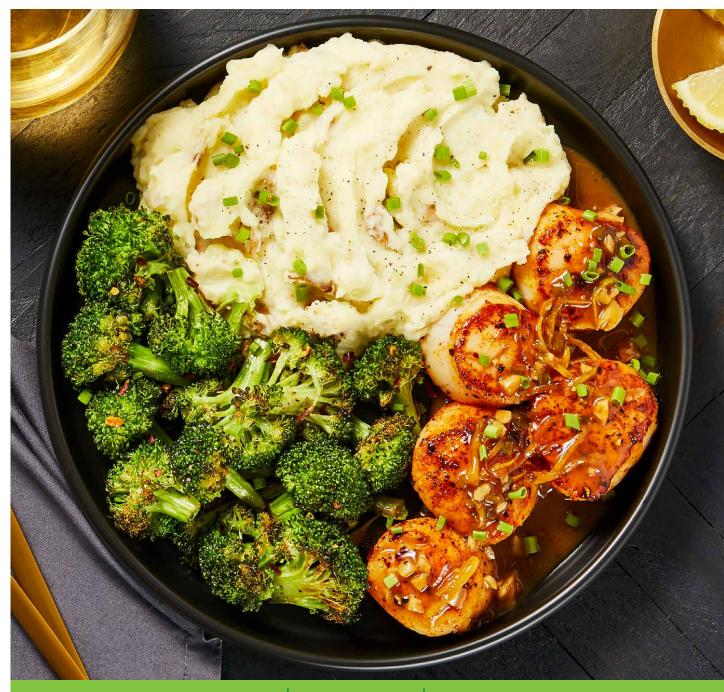
HELLO

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)
 Contains: Milk

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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 ½ 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 ¼ cup water (⅓ 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.