

INGREDIENTS

2 PERSON | 4 PERSON



Mushroom Stock Concentrates





1 Clove | 2 Cloves Garlic



Shallot





¼ oz | ½ oz



34 Cup | 11/2 Cups Arborio Rice



8 oz | 16 oz **Butternut Squash**



8 oz | 16 oz Scallops Contains: Shellfish



1/4 Cup | 1/2 Cup Parmesan Cheese Contains: Milk



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

HELLO

BUTTERNUT SQUASH

When roasted, this seasonal treat adds earthy sweetness to creamy risotto.

SCALLOPS OVER BUTTERNUT SQUASH RISOTTO

with Lemon-Sage Brown Butter



PREP: 10 MIN COOK: 50 MIN CALORIES: 810

BUTTER BELIEVE IT

To achieve the perfect browned butter, keep a close eye on your pan and continue swirling until you spot amber flecks and smell that nutty aroma.

BUST OUT

- Medium pot
- Baking sheet
- Zester
- Paper towels
- 2 Large pans
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (3 TBSP | 4 TBSP) Contains: Milk

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*Scallops are fully cooked when internal temperature reaches 145°



1 PREP

- · Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- In a medium pot, bring 4 cups water (7 cups for 4 servings) and stock concentrates to a boil. Once boiling, reduce to a low simmer.
- Thinly slice garlic. Halve, peel, and mince shallot. Zest and quarter **lemon**. Pick **sage leaves** from stems: thinly slice leaves.



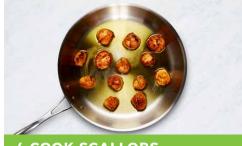
2 COOK RISOTTO

- Heat a **drizzle of oil** in a large pan over medium heat. Add garlic and shallot. Cook, stirring occasionally, until softened 1-2 minutes.
- Add **rice**: cook. stirring. until translucent, 1-2 minutes.
- Add 1 cup hot stock. Cook, stirring, until liquid has mostly absorbed. Repeat process with remaining hot stock-adding ½ cup at a time and stirring until liquid has absorbed until rice is al dente and creamy, 18-20 minutes. TIP: Depending on the size of your pan, you may need a little more or a little less liquid; try adding pinches of salt throughout the cooking process to make sure the risotto is well-seasoned at the end.



3 ROAST SQUASH

- While risotto cooks, toss butternut squash on a baking sheet with a drizzle of oil and a pinch of salt and pepper.
- · Roast, tossing halfway through, until browned and tender. 20-25 minutes.



4 COOK SCALLOPS

- Meanwhile, pat scallops* dry with paper towels; season generously all over with salt and pepper.
- Heat a large drizzle of oil in a second large pan over medium-high heat. Add scallops and cook until browned and cooked through, 3-5 minutes per side.
- Turn off heat. Transfer scallops to a plate; cover to keep warm. Wipe out pan.



5 BROWN BUTTER

- Melt 2 TBSP butter (3 TBSP for 4 servings) in pan used for scallops over medium heat. Cook, stirring, until butter is foamy and flecked with amber brown bits. 2-3 minutes.
- Stir in sage leaves and a squeeze of lemon juice. Carefully transfer to a small bowl.



6 FINISH & SERVE

- Once **risotto** is done, stir in roasted squash, lemon zest, Parmesan, 1 TBSP butter, and a squeeze of lemon **juice**. Taste and season risotto with salt, pepper, and more lemon juice if desired.
- Divide risotto between bowls and top Divide risotto between bowls and top with scallops. Drizzle with sage brown butter. Serve with any remaining lemon wedges on the side.