



PAN-SEARED SCALLOPS & LEMON BUTTER SAUCE

with Crème Fraîche Mashed Potatoes & Roasted Asparagus

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



2 Cloves | 4 Cloves
Garlic



¼ oz | ¼ oz
Chives



1 | 1
Lemon



2 TBSP | 4 TBSP
Crème Fraîche
Contains: Milk



6 oz | 12 oz
Asparagus



1 tsp | 1 tsp
Smoked Paprika



8 oz | 16 oz
Jumbo Sea
Scallops
Contains: Shellfish



1 | 2
Seafood Stock
Concentrate
Contains: Fish,
Shellfish



1 tsp | 1 tsp
Chili Flakes



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.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 500



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. 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 ASPARAGUS

- While potatoes cook, trim and discard woody bottom ends from **asparagus**. Toss 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, 10-12 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**.



6 SERVE

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

*Scallops are fully cooked when internal temperature reaches 145°.