



GARLIC HERB BUTTER-BASTED SCALLOPS

with Spaghetti & Burst Grape Tomatoes

INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ½ oz
Parsley



1 | 2
Lemon



6 oz | 12 oz
Spaghetti
Contains: Wheat



8 oz | 16 oz
Scallops
Contains: Shellfish



2 TBSP | 4 TBSP
Garlic Herb Butter
Contains: Milk



4 oz | 8 oz
Grape Tomatoes



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



1 | 2
Veggie Stock
Concentrate



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



1 tsp | 2 tsp
Chili Flakes



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HELLO

SCALLOPS

Seared scallops' sweet flavor and tender texture lend a luxurious touch to this sumptuous pasta bowl.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 710



HANDLE THE HEAT

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

- Large pot
- Large pan
- Strainer
- Aluminum foil
- Paper towels
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Quarter **lemon**. Roughly chop **parsley**.



2 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water (2 cups for 4 servings)**, then drain.



3 COOK SCALLOPS

- While pasta cooks, pat **scallops*** dry with paper towels and season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** and **half the garlic herb butter** in a large pan over medium-high heat. Add scallops and cook until browned and cooked through, 3-5 minutes per side.
- Remove from heat; transfer scallops (**with pan drippings**) to a plate and tent with foil to keep warm. Wipe out pan.



4 MAKE SAUCE

- Once pasta is drained, heat a **drizzle of oil** in pan used for scallops over medium heat. Add **tomatoes** and season with **salt** and **pepper**. Cook, stirring occasionally, until tomatoes begin to burst, 3-5 minutes. **TIP: If tomatoes haven't burst, gently press them with a spatula to help them along.**
- Reduce heat to low; whisk in **cream cheese, stock concentrate, remaining garlic herb butter, ½ cup reserved pasta cooking water (1 cup for 4 servings)**, and **juice from half the lemon**. Cook, stirring occasionally, until cream cheese is thoroughly incorporated, 1-2 minutes.



5 FINISH PASTA

- To pan with **sauce**, carefully add **drained spaghetti** and **scallops with any resting juices**; cook, tossing and adding **splashes of reserved pasta cooking water** as needed, until spaghetti is thoroughly coated in sauce, 1-2 minutes. (For 4 servings, if you need more room, toss spaghetti mixture in pot used to cook pasta instead.)
- Taste and season with **salt** and **pepper** if desired.



6 SERVE

- Divide **pasta and scallops** between bowls; top with **Parmesan, parsley**, and as many **chili flakes** as you like. Serve with **remaining lemon wedges** on the side.

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