





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

# HELLO

# **SCALLOPS**

Scallops, known for their sweet flavor and tender texture, give pasta a delicious upgrade.

# **BUTTERY SCALLOPS & PARMESAN SPAGHETTI**

with Asparagus & Lemon



PREP: 5 MIN COOK: 30 MIN CALORIES: 830



#### MAKE IT SNAPPY

Trimming asparagus is a snap–literally. Hold the spears near the bottom ends and bend until they break.

### **BUST OUT**

Large pan

• Whisk

- Large pot
  Paper towels
- Zester
- Baking sheet
  Aluminum foil
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
  Contains: Milk



# **1 PREP**

- Adjust rack to top position and preheat oven to 425 degrees. Bring a large pot of salted water to a boil. Wash and dry produce.
- Trim and discard woody bottom ends from asparagus; cut stalks crosswise into
   1-inch pieces. Mince garlic. Zest and quarter lemon.



#### 2 ROAST ASPARAGUS

 Toss asparagus on a baking sheet with a drizzle of oil, salt, and pepper. Roast on top rack until tender and lightly browned, 10-12 minutes.



#### **3 COOK SPAGHETTI**

- 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.
- · Return spaghetti to pot and set aside.



#### **4 COOK SCALLOPS**

- Place scallops\* in a strainer and rinse under cold water to remove any grit. Gently remove any small side muscles if necessary and pat dry with paper towels. Season with salt and pepper.
- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Once pan is very hot, add scallops; cook, undisturbed, until lightly browned on bottoms, 2-3 minutes.
- Flip scallops and stir in 1 TBSP butter (2 TBSP for 4 servings) until melted.
   Cook, spooning butter over scallops, until scallops are opaque and cooked through, 1-2 minutes more.
- Turn off heat; transfer to a plate and tent with foil. Wipe out pan and let cool slightly.



# 5 MAKE SAUCE

- Heat a drizzle of oil in pan used for scallops over medium-high heat. Add garlic; cook, stirring, until fragrant, 30 seconds.
- Whisk in cream sauce base, stock concentrate, and ½ cup reserved pasta cooking water (¾ cup for 4 servings). Cook, whisking, until slightly thickened, 2-4 minutes.
- Reduce heat to medium low and whisk in **sour cream** until smooth.

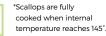


#### **6 FINISH PASTA**

- Transfer sauce to pot with drained spaghetti; add roasted asparagus, Parmesan, 1 TBSP butter (2 TBSP for 4 servings), a big squeeze of lemon juice, and a pinch of lemon zest.
- Reduce heat to low. Cook, stirring, until butter has melted and everything is coated in a creamy sauce. TIP: If needed, stir in more reserved pasta cooking water a splash at a time.



 Divide pasta between shallow bowls. Top with scallops and a squeeze of lemon juice just before serving.



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