





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.

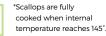


6 FINISH PASTA

- 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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