



SCALLOPS OVER TRUFFLED MUSHROOM RISOTTO

with Herby Brown Butter

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Chicken Stock Concentrates



1 Clove | 2 Cloves
Garlic



1 | 2
Shallot



¾ Cup | 1½ Cups
Arborio Rice



8 oz | 16 oz
Button Mushrooms



¼ oz | ¼ oz
Parsley



1 | 1
Lemon



8 oz | 16 oz
Scallops
Contains: Shellfish



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



2 g | 4 g
Truffle Seasoning



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HELLO

BROWN BUTTER

Browning butter in the pan unlocks toasty richness, delicious complexity, and wonderful depth of flavor that instantly elevates seared scallops.

PREP: 10 MIN | COOK: 50 MIN | CALORIES: 740



HOT TIP

The best way to ensure your pan is hot enough to give your scallops a golden-brown crust? Use your ears! Start by adding a single scallop to your hot pan. If it doesn't sizzle immediately upon contact, wait a few seconds, then try again.

BUST OUT

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

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1 SIMMER STOCK & START PREP

- Bring **4 cups water (7 cups for 4 servings)** and **stock concentrates** to a boil in a medium pot. Once boiling, reduce to a low simmer (**you'll use the simmering stock in the next step**).
- **Wash and dry produce.** Peel and slice **garlic** as thinly as possible. Halve, peel, and mince **shallot**.



4 COOK SCALLOPS

- While mushrooms cook, pat **scallops*** dry with paper towels and season generously all over with **salt** and **pepper**.
- Once mushrooms are done, heat a **large drizzle of oil** in same pan over medium-high heat. Add scallops and cook until browned and cooked through, 3-5 minutes per side.
- Turn off heat; transfer to a plate and cover. Wipe out pan.



2 START RISOTTO

- Heat a **drizzle of oil** in a large pan over medium heat. Add **garlic** and **shallot**. Cook, stirring, until softened, 1 minute.
- Add **rice**; stir until translucent, 1-2 minutes.
- Add **½ cup stock**; stir until liquid has mostly absorbed. Repeat with remaining stock—adding ½ cup at a time and stirring until liquid has mostly absorbed—until rice is al dente and mixture is creamy, 25-30 minutes. **TIP: Depending on the size of your pan, you may need a little more or a little less liquid.**



5 COOK BUTTER & FINISH RISOTTO

- Melt **2 TBSP butter (3 TBSP for 4 servings)** in same pan over medium heat. Cook, stirring, until foamy and flecked with amber brown bits, 2-4 minutes. Stir in **half the parsley** and a **squeeze of lemon juice**. Immediately transfer to a small bowl.
- Once **risotto** is done, stir in **mushrooms, Parmesan, 1 TBSP plain butter**, a squeeze of lemon juice, a **pinch of truffle seasoning**, and **lemon zest** to taste.



3 FINISH PREP & COOK

- While risotto cooks, trim and slice **mushrooms** into ¼-inch-thick pieces (**skip if your mushrooms are pre-sliced!**). Pick **parsley leaves** from stems; roughly chop leaves. Zest and quarter **lemon**.
- Heat a **drizzle of oil** in a second large pan over medium-high heat. Add mushrooms and season with **salt** and **pepper**. Cook, stirring, until browned and crisp, 6-8 minutes.
- Turn off heat; transfer to a plate. Wipe out pan.



6 FINISH & SERVE

- Season **risotto** with **salt, pepper**, and more **lemon juice** to taste.
- Divide risotto between bowls; top with **scallops**. Drizzle with as much **brown butter** as you like and sprinkle with **truffle seasoning** to taste. Garnish with **remaining parsley**. Serve with any remaining **lemon wedges** on the side.

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