



# Scallops & Creamy Corn Pasta with Bacon

plus Pistachio Spinach Salad

35 Minutes • Calories: 1120 • Protein: 37 grams



## Ingredients 2 Person | 4 Person



1 | 2  
Corn



5 oz | 10 oz  
Spinach



4 oz | 8 oz  
Cream Sauce Base



2 Clove(s) |  
4 Clove(s)  
Garlic



6 oz | 12 oz  
Linguine Pasta



4 oz | 8 oz  
Bacon



½ oz | 1 oz  
Vidalia Onion Paste



½ oz | 1 oz  
Pistachios



1 | 2  
Lemon



8 oz | 16 oz  
Scallops



5 tsp | 10 tsp  
Red Wine Vinegar



¼ oz | ½ oz  
Chives



2 tsp | 4 tsp  
Dijon Mustard

\*Some of the produce you receive may vary in color.

### Customizable Meal

If you chose to personalize your meal, refer to the separate HelloCustom card or scan here for instructions.



## Hello

### Charred Corn Cream Sauce

Sweet corn gets caramelized and smoky, then blended into a rich sauce.

### Cooking tools

Large bowl, Large pan, Large pot, Paper towels, Strainer, Whisk, Zester

### Pantry ingredients

kosher salt, olive oil, sugar, butter, black pepper

### Nutrition

Nutrients	Per serving
Calories	1120
Fat	68g
Saturated Fat	25g
Sodium	1870mg
Carbohydrates	86g
Dietary Fiber	8g
Protein	37g

### Allergens

Pistachios (contains: tree nuts), Cream Sauce Base (contains: milk), Scallops (contains: shellfish), Linguine Pasta (contains: wheat), Butter (contains: milk)



#### Prep

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Zest and quarter **lemon**. Peel and mince **garlic**. Mince **chives**. Roughly chop **pistachios**. Drain **corn**, then pat very dry with paper towels.



#### Cook Pasta & Bacon

- Once water is boiling, add **pasta** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **½ cup pasta cooking water (1 cup for 4 servings)**, then drain.
- While pasta cooks, heat a large dry, preferably nonstick, pan over medium-high heat. Add **bacon\***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Reserve bacon fat in pan.



#### Prep & Cook Scallops

- Pat **scallops\*** dry with paper towels and season all over with **salt** and **pepper**. Heat pan with **reserved bacon fat** over medium-high heat. (**TIP: If pan appears dry, add another drizzle of oil to pan.**) 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.



#### Make Sauce

- Melt **2 TBSP butter (4 TBSP for 4 servings)** in pan used for scallops over medium heat. Add **corn** and cook, stirring occasionally, until golden brown and lightly charred in spots, 4-6 minutes. **TIP: If corn starts to pop, cover pan.**
- Add **garlic**; cook, stirring, until fragrant, 30-60 seconds. Add **½ cup reserved pasta water (½ cup for 4)**, **Vidalia onion paste**, and **cream sauce base**. Cook, stirring, until sauce has thickened, 1-2 minutes more.



#### Add Pasta

- Add **drained pasta** to pan with sauce. Toss until pasta is evenly coated.
- Remove pan from heat. Add **lemon zest**, **half the chives**, and **juice from half the lemon**; stir to combine. Season with **salt** and **pepper**. **TIP: If needed, add an additional splash of pasta water until everything is coated in a creamy sauce.**



#### Make Salad

- In a large bowl, whisk together **vinegar**, **half the mustard**, **⅛ tsp sugar**, **2 TBSP olive oil**, **salt**, and **pepper (all the mustard, ¼ tsp sugar, and 4 TBSP olive oil for 4 servings)** until smooth.
- Add **spinach**; toss to combine.



#### Finish & Serve

- Roughly chop **bacon**.
- Divide **creamy lemon pasta** between bowls. Top with **scallops**, **bacon**, and **remaining chives**. Divide **spinach salad** between plates (**or serve in same bowl as pasta!**) and sprinkle with **pistachios**. Serve with **remaining lemon wedges** on the side.



\*Shellfish is fully cooked when internal temperature reaches 145°.

\*Pork is fully cooked when internal temperature reaches 145°.

Wash produce. Wash hands and surfaces after handling raw meats/fish/eggs. Consuming raw or undercooked meats/fish/eggs may increase risk of foodborne illness. Learn more [hellofresh.com/about/faq](https://hellofresh.com/about/faq).

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