



SCALLOPS OVER CORN RISOTTO

with Heirloom Grape Tomatoes, Thai Basil, and Chili Lime Butter



HELLO

CHILI LIME BUTTER

A smoky, citrusy, and spicy spread that adds a rich finishing touch to this dish.

PREP: 10 MIN

TOTAL: 45 MIN

CALORIES: 700



Veggie Stock Concentrate



Garlic



Lemon



Heirloom Grape Tomatoes



Jumbo Sea Scallops
(Contains: Shellfish)



Chili Lime Butter
(Contains: Milk)



Corn on the Cob



Shallot



Arborio Rice



Thai Basil



Parmesan Cheese
(Contains: Milk)

START STRONG

Check that the scallops have a browned surface before flipping or taking them out of the pan. This is essential to giving them a melt-in-your-mouth butteriness.

BUST OUT

- Medium pot
- Medium pan
- Large pan
- Kosher salt
- Small bowl
- Black pepper
- Paper towels
- Vegetable oil (1 TBSP | 1 TBSP)
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Veggie Stock Concentrate **1 | 2**
- Corn on the Cob **1 | 2**
- Garlic **2 Cloves** | **4 Cloves**
- Shallot **1 | 2**
- Lemon **1 | 2**
- Arborio Rice **¾ Cup** | **1½ Cups**
- Heirloom Grape Tomatoes **4 oz** | **8 oz**
- Thai Basil **½ oz** | **1 oz**
- Jumbo Sea Scallops* **8 oz** | **16 oz**
- Parmesan Cheese **¼ Cup** | **½ Cup**
- Chili Lime Butter **2 TBSP** | **4 TBSP**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

HelloFRESH



1 PREP Wash and dry all produce. Bring **4 cups water** (7 cups for 4 servings) and **stock concentrate** to a boil in a medium pot. Meanwhile, slice **corn kernels** off cob. Once stock is boiling, reduce heat to low and add **corn cob** to pot. Meanwhile, slice **garlic** as thinly as possible. Halve, peel, and thinly slice **shallot**. Quarter **lemon**.



2 COOK RISOTTO Heat a drizzle of **oil** in a large pan over medium heat. Add **garlic** and **shallot**; cook, stirring, until softened, 1-2 minutes. Add **rice** and stir until grains are translucent, 1-2 minutes. Add **½ cup stock** and bring mixture to a simmer. Continue adding stock, ½ cup at a time, stirring after each addition. Allow rice to absorb most of the liquid before adding more. Once risotto has cooked for 20 minutes, stir in **corn kernels**. Repeat process with remaining stock until rice is al dente and mixture is creamy, 30-35 minutes total.



3 FINISH PREP While risotto simmers, halve **tomatoes**; toss in a small bowl with a drizzle of **olive oil** and a squeeze of **lemon juice**. Season with **salt** and **pepper**. Pick **basil** leaves from stems; discard stems and roughly chop leaves. Pat **scallops** dry with paper towels and season all over with **salt** and **pepper**; set aside on a plate.



4 FINISH RISOTTO Once **risotto** is al dente and creamy, stir in **Parmesan**, **1 TBSP plain butter** (2 TBSP for 4 servings), and a squeeze of **lemon juice**. Season with **salt** and **pepper**.



5 COOK SCALLOPS Heat a large drizzle of **oil** in a medium pan over medium-high heat. Add **scallops** and cook until browned on bottom, 2-3 minutes. Flip scallops, then add **chili lime butter** to pan. Spoon butter over scallops until cooked through, 1-2 minutes more. (**TIP:** Tilt the pan slightly toward you to make it easier to spoon the butter.) Remove pan from heat.



6 SERVE Divide **risotto** between bowls and top with **scallops**. Drizzle with remaining melted **chili lime butter** in pan. Top with **tomatoes** and **basil**. Serve with remaining **lemon wedges** on the side.

REMIX

This decadent dish would also taste great topped with seared shrimp.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK32 NJ-11