



SCALLOPS OVER TRUFFLED MUSHROOM RISOTTO

with a Brown Butter Herb Sauce



HELLO

BROWN BUTTER HERB SAUCE

Toasting butter in the pan unlocks its richness, complexity, and incredible depth.

PREP: 10 MIN

TOTAL: 50 MIN

CALORIES: 810



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
- Small bowl
- 2 Large pans
- Zester
- Paper towel
- Vegetable oil (4 tsp | 8 tsp)
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Chicken Stock Concentrates 2 | 4
- Garlic 2 Cloves | 4 Cloves
- Shallot 1 | 2
- Arborio Rice ¾ Cup | 1½ Cups
- Button Mushrooms 8 oz | 16 oz
- Meyer Lemon 1 | 2
- Parsley ¼ oz | ½ oz
- Scallops 8 oz | 16 oz
- Parmesan Cheese ¼ Cup | ½ Cup
- Truffle Oil 2 TBSP | 4 TBSP

HELLO WINE



PAIR WITH
La Forêt Pays d'Oc Pinot
Noir, 2016

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1 BOIL STOCK AND PREP RISOTTO

Wash and dry all produce. Bring **5 cups water** and **stock concentrates** to a boil in a medium pot. Once boiling, reduce heat to low. Meanwhile, slice **garlic** as thinly as possible. Halve, peel, and mince **shallot**.



4 COOK SCALLOPS

Remove **mushrooms** from pan and set aside. Wipe out pan and heat a large drizzle of **oil** in it over medium-high heat. Pat **scallops** dry with a paper towel and season generously all over with **salt** and **pepper**. Add to pan and cook until browned and just firm, 3-5 minutes per side. Remove from pan and set aside, covered, to keep warm. Wipe out pan again and place over medium heat.



2 SIMMER RISOTTO

Heat a drizzle of **oil** in a large pan over medium heat. Add **shallot** and **garlic**. Cook, tossing, until softened, 1-2 minutes. Add **rice** and stir until translucent, 1-2 minutes. Add **stock** to pan ½ cup at a time, stirring after each addition. Allow rice to absorb most of the stock before adding more. Continue until al dente and creamy, 30-35 minutes.



5 BROWN BUTTER AND FINISH RISOTTO

Melt **2 TBSP butter** in same pan. Stir often until butter starts to brown, about 3 minutes. Stir in half the **parsley** and a squeeze of **lemon juice**, then immediately pour into a small bowl. Once **risotto** is al dente, stir in **mushrooms, lemon zest, Parmesan, 1 TBSP truffle oil** (we sent more), **1 TBSP butter**, and a squeeze of lemon juice.



3 COOK MUSHROOMS

Trim **mushrooms**, then cut into ¼-inch-thick slices. Zest **lemon** until you have 1 tsp zest, then cut into quarters. Pick **parsley leaves** from stems and roughly chop. Heat a drizzle of **oil** in another large pan over medium-high heat. Add mushrooms and season with **salt** and **pepper**. Cook, tossing, until crisp and browned, 4-7 minutes.



6 PLATE AND SERVE

Season **risotto** with **salt, pepper**, and more **lemon juice** (to taste), then divide between bowls and top with **scallops**. Drizzle with **brown butter** and remaining **truffle oil** (to taste). Garnish with remaining **parsley**. Serve with any remaining **lemon quarters** on the side for squeezing over.

BELLISSIMO!

Truffled risotto is the height of cozy, comfy luxury.

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