



SCALLOPS OVER TRUFFLED MUSHROOM RISOTTO with a Brown Butter Herb Sauce



HELLO

TRUE NORTH SCALLOPS
 Our wild caught sea scallops are known for their sweet flavor and tender consistency, here to give your dish a delicious recipe upgrade.

PREP: 10 MIN | TOTAL: 50 MIN | CALORIES: 810

-  Chicken Stock Concentrates
-  Shallot
-  Button Mushrooms
-  Parsley
-  Parmesan Cheese
(Contains: Milk)
-  Garlic
-  Arborio Rice
-  Lemon
-  True North Scallops
(Contains: Shellfish)
-  Truffle Oil

START STRONG

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
- Small bowl
- 2 Large pans
- Kosher salt
- Zester
- Black pepper
- Paper towels
- Vegetable oil (4 tsp | 4 tsp)
- Butter (3 TBSP | 5 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**
- Lemon **1 | 2**
- Parsley **¼ oz | ½ oz**
- True North Scallops* **8 oz | 16 oz**
- Parmesan Cheese **¼ Cup | ½ Cup**
- Truffle Oil **5 tsp | 10 tsp**

* 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

HelloFRESH



1 SIMMER STOCK AND 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 step 2). Meanwhile, **wash and dry all produce**. Slice **garlic** as thinly as possible. Halve, peel, and mince **shallot**.



4 COOK SCALLOPS

Pat **scallops** dry with paper towels; season generously all over with **salt** and **pepper**. Heat a large drizzle of **oil** in pan used for mushrooms over medium-high heat. Add scallops and cook until browned and cooked through, 2-4 minutes per side. Turn off heat; remove from pan and set aside, covered. Wipe out pan.



2 START RISOTTO

Heat a drizzle of **oil** in a large pan over medium heat. Add **shallot** and **garlic**. Cook, stirring, until softened, 1-2 minutes. 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 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 BROWN BUTTER AND FINISH RISOTTO

Melt **2 TBSP butter** (4 TBSP for 4 servings) in same pan over medium heat. Cook, stirring, until butter is 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 **rice** is al dente, stir in **mushrooms**, **Parmesan**, **1 TBSP butter**, **1 TBSP truffle oil** (2 TBSP for 4), a squeeze of **lemon juice**, and **lemon zest** to taste.



3 FINISH PREP AND COOK MUSHROOMS

Trim and slice **mushrooms** into ¼-inch-thick pieces. Zest and quarter **lemon** (quarter both lemons for 4 servings). Pick **parsley leaves** from stems; roughly chop leaves. Heat a drizzle of **oil** in a second large pan over medium-high heat. Add **mushrooms**; season with **salt** and **pepper**. Cook, stirring, until browned and crisp, 6-8 minutes. Turn off heat; remove from pan and set aside. Wipe out pan.



6 FINISH AND SERVE

Season **risotto** with **salt**, **pepper**, and more **lemon juice** to taste. 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 wedges** on the side.

BELLISSIMO!

Truffled risotto is the height of cozy, comfy luxury.

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com | hello@hellofresh.com

WK 44 NJ-11