



# 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: 800



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.



## 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 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 and 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, 3-5 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 **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 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 & FINISH RISOTTO

Melt **2 TBSP butter** (4 TBSP for 4) 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 butter, 1 TBSP truffle oil** (2 TBSP for 4; save the rest for serving), a squeeze of lemon juice, and **lemon zest** to taste.



## 3 FINISH PREP & COOK MUSHROOMS

Meanwhile, trim and slice **mushrooms** into ¼-inch-thick pieces. Zest and quarter **lemon** (for 4 servings, zest 1 lemon and quarter both). Pick **parsley leaves** from stems; roughly chop leaves. 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; remove from pan and set aside. Wipe out pan.



## 6 SERVE

Season **risotto** with **salt, pepper**, and more **lemon juice** to taste. Divide between bowls; 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.

## GREAT MORNING

Left with additional truffle oil? Try drizzling it on scrambled eggs for a luxurious upgrade!

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