



SHRIMP & SCALLOP SCAMPI

with Parsley & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lemon



2 Cloves | 4 Cloves
Garlic



¼ oz | ¼ oz
Parsley



10 oz | 20 oz
Shrimp
Contains: Shellfish



10 oz | 20 oz
Scallops
Contains: Shellfish



1 tsp | 1 tsp
Chili Flakes



6 oz | 12 oz
Spaghetti
Contains: Wheat



2 | 4
Chicken Stock
Concentrates



2 TBSP | 4 TBSP
Garlic Herb
Butter
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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HELLO

SCAMPI

Shrimp and scallops in a buttery, garlicky,
lemon-spiked sauce

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 900



ON CLOUD WINE

Have a bottle of white wine on hand? Add a splash with the stock concentrates in Step 4 to enhance all the flavors of your sauce.

BUST OUT

- Large pot
- Strainer
- Zester
- Large pan
- Paper towels
- 2 Medium bowls
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Butter (3 TBSP | 6 TBSP)
Contains: Milk

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Zest and quarter **lemon**. Peel and finely chop **garlic**. Finely chop **parsley**.
- Rinse **shrimp*** and pat dry with paper towels. Pat **scallops*** dry with paper towels. Place shrimp and scallops in a medium bowl; toss with **lemon zest**, **¼ of the garlic**, a **drizzle of olive oil**, and a **pinch of chili flakes** (add more for an extra kick, or leave it out if you're feeling spice-averse!). Season with **salt** and **pepper**.



4 START SAUCE

- Once spaghetti is done, melt **2 TBSP plain butter** (4 TBSP for 4 servings) in pan used for shrimp and scallops over medium heat. Add **remaining garlic** and cook until fragrant, 30 seconds.
- Stir in **stock concentrates** and **¼ cup pasta cooking water** (½ cup for 4). Simmer until sauce has slightly reduced, 1-2 minutes.



2 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water**, then drain.



5 FINISH SAUCE

- Stir drained **spaghetti**, **shrimp and scallops** (and any cooking liquid), **garlic herb butter**, **half the parsley**, and **half the Parmesan** into pan with **sauce**. Toss to coat. Add **splashes of reserved pasta cooking water** as necessary, until everything is thoroughly coated in sauce. **TIP: If cheese clumps, continue stirring and adding more pasta cooking water until smooth!**
- Remove from heat and stir in a **big squeeze of lemon juice**. Season generously with **salt** and **pepper**.



3 COOK SHRIMP & SCALLOPS

- Heat a large pan over high heat. Once pan is hot, add **shrimp and scallop mixture**; spread out in an even layer and cook, stirring once, until opaque and cooked through, 2-3 minutes.
- Stir in **1 TBSP plain butter** (2 TBSP for 4 servings) until melted and coated.
- Turn off heat; transfer to a second medium bowl (along with any cooking liquid).



6 FINISH & SERVE

- Divide **pasta** between bowls. Top with **remaining parsley**, **remaining Parmesan**, and **chili flakes** to taste. Add a **big squeeze of lemon juice** over top and serve with any **remaining lemon wedges** on the side.

*Shrimp are fully cooked when internal temperature reaches 145°.

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