

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz



¼ oz | ½ oz Sage



10 oz | 20 oz Scallops Contains: Shellfish



2 Cloves | 4 Cloves Garlic



9 oz | 18 oz Butternut Squash Agnolotti Contains: Eggs, Milk, Wheat



1 | 2 Chicken Stock Concentrate



2 TBSP | 4 TBSP Cream Cheese Contains: Milk



2 TBSP | 4 TBSP Sour Cream Contains: Milk



¼ Cup | ½ Cup Parmesan Cheese Contains: Milk

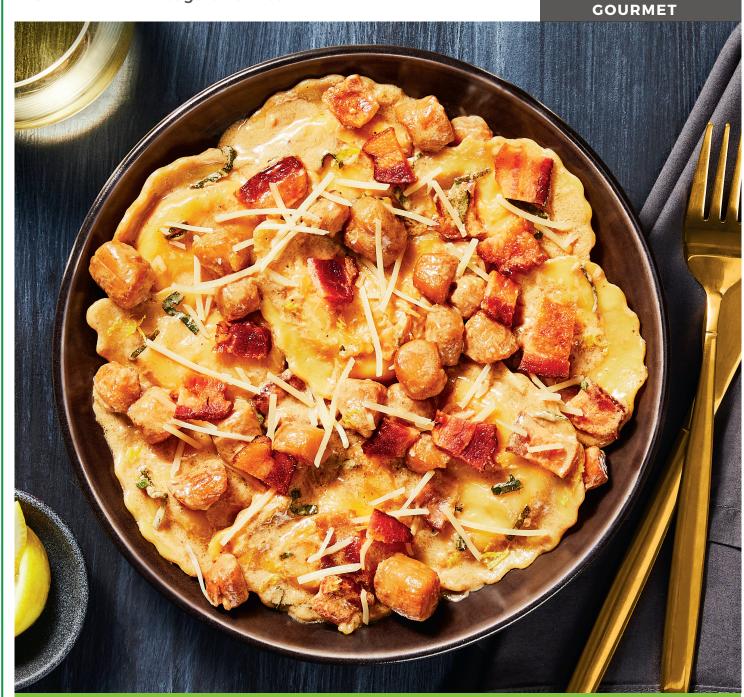
HELLO

SCALLOPS

These small, sweet, and succulent shellfish—along with crispy bacon—are the perfect accompaniment to creamy butternut squash agnolotti.

SQUASH AGNOLOTTI WITH BACON & SCALLOPS

in a Brown Butter-Sage Cream Sauce



PREP: 5 MIN COOK: 30 MIN CALORIES: 1040



SAGE ADVICE

Sage has a strong, earthy flavor. If you're unfamiliar with the herb, add just a pinch of the chopped leaves in steps 4 and 5, then toss more in later if you want to pump up the flavor.

BUST OUT

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

 Contains: Milk

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*Bacon is fully cooked when internal temperature reaches 145°.

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



1 COOK BACON

- Bring a large pot of salted water to a boil.
 Wash and dry produce.
- Heat a large, dry pan over medium-high heat. Add bacon*; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Turn off heat; transfer to a paper-towel-lined plate. Once cool enough to handle, roughly chop. Carefully discard all but 1 TBSP bacon fat from pan (you'll use this to cook the scallops in step 4).



4 COOK SCALLOPS

- Heat pan with reserved bacon fat over high heat. Once pan is hot, add scallop mixture in a single layer; cook, undisturbed, until browned and cooked through, 2-3 minutes.
- Reduce heat to low; add 1 tsp chopped sage (2 tsp for 4 servings) and 1 TBSP butter (2 TBSP for 4). Cook, stirring, until butter has melted and sage is fragrant, 30-60 seconds.
- Turn off heat; transfer to a second medium bowl. Wipe out pan if necessary.



2 PREP

- While bacon cooks, zest and quarter lemon.
 Peel and mince garlic. Pick sage leaves from stems; finely chop leaves.
- Pat scallops* dry with paper towels. Transfer to a medium bowl; toss with a drizzle of olive oil, lemon zest, and ¼ of the garlic.
 Season with salt and pepper.



3 COOK PASTA

- Once water is boiling, add agnolotti to pot; immediately reduce to a low simmer. Cook, stirring occasionally, until al dente and floating to the top, 3-5 minutes.
- Reserve ½ cup pasta cooking water (1 cup for 4 servings), then drain and set aside.



5 MAKE SAUCE

- Let pan cool slightly; melt 1 TBSP butter (2 TBSP for 4 servings) in same pan over medium heat. Cook, stirring, until butter is foamy and flecked with amber brown bits, 2-3 minutes.
- Stir in **remaining garlic** and cook until fragrant, 30 seconds.
- Stir in stock concentrate, cream cheese, 1TBSP remaining chopped sage (2 TBSP for 4), and ¼ cup reserved pasta cooking water (½ cup for 4). Bring to a simmer and cook until slightly thickened, 1-2 minutes. Remove pan from heat.
- Add sour cream, half the Parmesan, and 1TBSP butter (2 TBSP for 4); stir until melted and smooth.
- Gently stir in drained agnolotti, scallops, half the bacon, and a squeeze of lemon juice; season with salt and pepper.
 TIP: If needed, stir in more pasta cooking water a splash at a time until pasta is coated in a creamy sauce.



 Divide pasta between bowls; garnish with remaining Parmesan and remaining bacon. Serve with remaining lemon wedges on the side.