



INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Bacon



1 | 1
Lemon



2 Cloves | 4 Cloves
Garlic



¼ oz | ½ oz
Sage



10 oz | 20 oz
Scallops
Contains: Shellfish



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

GOURMET



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 $\frac{1}{4}$ of the garlic. Season with **salt** and **pepper**.



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, 1 TBSP remaining chopped sage (2 TBSP for 4)**, and $\frac{1}{4}$ **cup reserved pasta cooking water** ($\frac{1}{2}$ **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 **1 TBSP 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.



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 $\frac{1}{2}$ **cup pasta cooking water (1 cup for 4 servings)**, then drain and set aside.



6 SERVE

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