



SCALLOPS OVER BUTTERNUT SQUASH RISOTTO

with Lemon-Sage Brown Butter

INGREDIENTS

2 PERSON | 4 PERSON



3 | 5

Mushroom Stock Concentrates



1 Clove | 2 Cloves
Garlic



1 | 2
Shallot



1 | 2

Lemon



¼ oz | ½ oz
Sage



¾ Cup | 1½ Cups
Arborio Rice



8 oz | 16 oz

Butternut Squash



8 oz | 16 oz

Scallops
Contains: Shellfish



¼ Cup | ½ Cup

Parmesan Cheese
Contains: Milk



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HELLO

BUTTERNUT SQUASH

When roasted, this seasonal treat adds earthy sweetness to creamy risotto.

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



BUTTER BELIEVE IT

To achieve the perfect browned butter, keep a close eye on your pan and continue swirling until you spot amber flecks and smell that nutty aroma.

BUST OUT

- Medium pot
 - Baking sheet
 - Zester
 - Paper towels
 - 2 Large pans
 - Small bowl
-
- Kosher salt
 - Black pepper
 - Cooking oil (4 tsp | 4 tsp)
 - Butter (3 TBSP | 4 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- In a medium pot, bring **4 cups water (7 cups for 4 servings)** and **stock concentrates** to a boil. Once boiling, reduce to a low simmer.
- Thinly slice **garlic**. Halve, peel, and mince **shallot**. Zest and quarter **lemon**. Pick **sage leaves** from stems; thinly slice leaves.



4 COOK SCALLOPS

- Meanwhile, pat **scallops*** dry with paper towels; season generously all over with **salt** and **pepper**.
- Heat a **large drizzle of oil** in a second large pan over medium-high heat. Add scallops and cook until browned and cooked through, 3-5 minutes per side.
- Turn off heat. Transfer scallops to a plate; cover to keep warm. Wipe out pan.



2 COOK RISOTTO

- Heat a **drizzle of oil** in a large pan over medium heat. Add **garlic** and **shallot**. Cook, stirring occasionally, until softened, 1-2 minutes.
- Add **rice**; cook, stirring, until translucent, 1-2 minutes.
- Add **1 cup hot stock**. Cook, stirring, until liquid has mostly absorbed. Repeat process with remaining hot stock—adding ½ cup at a time and stirring until liquid has absorbed—until rice is al dente and creamy, 18-20 minutes. **TIP: Depending on the size of your pan, you may need a little more or a little less liquid; try adding pinches of salt throughout the cooking process to make sure the risotto is well-seasoned at the end.**



5 BROWN BUTTER

- Melt **2 TBSP butter (3 TBSP for 4 servings)** in pan used for scallops over medium heat. Cook, stirring, until butter is foamy and flecked with amber brown bits, 2-3 minutes.
- Stir in **sage leaves** and a **squeeze of lemon juice**. Carefully transfer to a small bowl.



3 ROAST SQUASH

- While risotto cooks, toss **butternut squash** on a baking sheet with a **drizzle of oil** and a **pinch of salt and pepper**.
- Roast, tossing halfway through, until browned and tender, 20-25 minutes.



6 FINISH & SERVE

- Once **risotto** is done, stir in roasted **squash**, **lemon zest**, **Parmesan**, **1 TBSP butter**, and a **squeeze of lemon juice**. Taste and season risotto with **salt**, **pepper**, and more **lemon juice** if desired.
- Divide risotto between bowls and top with **scallops**. Drizzle with **sage brown butter**. Serve with any **remaining lemon wedges** on the side.

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