



# PAN-SEARED SCALLOPS & LEMON BUTTER SAUCE

with Crème Fraîche Mashed Potatoes & Roasted Zucchini

GOURMET

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold  
Potatoes



2 Cloves | 4 Cloves  
Garlic



¼ oz | ¼ oz  
Chives



1 | 1  
Lemon



2 TBSP | 4 TBSP  
Crème Fraîche  
Contains: Milk



1 | 2  
Zucchini



1 tsp | 1 tsp  
Smoked Paprika



8 oz | 16 oz  
Jumbo Sea  
Scallops  
Contains: Shellfish



1 | 2  
Seafood Stock  
Concentrate  
Contains: Fish,  
Shellfish



1 tsp | 1 tsp  
Chili Flakes

HELLO

## LEMON BUTTER SAUCE

This rich, tangy blend is perfect for spooning over seared scallops.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 470



## HEAT IT UP

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

- Zester
- Medium pot
- Strainer
- Potato masher
- Baking sheet
- Paper towels
- Large pan
- Aluminum foil
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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



## 1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Dice **potatoes** into ½-inch pieces. Peel **garlic**; finely chop half and leave remaining whole. Trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons. Thinly slice **chives**. Zest and quarter **lemon**.



## 4 COOK SCALLOPS

- Meanwhile, pat **scallops\*** dry with paper towels. Season all over with **half the paprika (all for 4 servings), salt, and pepper.**
- Heat a **large drizzle of olive oil** in a large, preferably nonstick, pan over medium-high heat. Add scallops and cook until opaque and cooked through, 3-5 minutes per side.
- Turn off heat; transfer to a plate. Tent with foil to keep warm. Wipe out pan.



## 2 MAKE MASHED POTATOES

- Place **potatoes** and **whole garlic** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until potatoes are tender, 15-20 minutes.
- Reserve **½ cup potato cooking liquid**, then drain and return potatoes to pot. Mash with **crème fraîche** and **1 TBSP butter (2 TBSP for 4 servings)** until smooth, adding splashes of reserved potato cooking liquid as needed. Season with **salt** and **pepper**.
- Keep covered off heat until ready to serve.



## 5 MAKE SAUCE

- Heat a **drizzle of olive oil** in same pan over medium heat. Add **chopped garlic** and **half the lemon zest (all for 4 servings)**. Cook until fragrant, 30 seconds.
- Add **stock concentrate**, a **big squeeze of lemon juice**, and **¼ cup water (½ cup for 4)**. Simmer until slightly reduced, 1-2 minutes. Turn off heat; season with **salt** and **pepper**.
- Stir in **1 TBSP butter (2 TBSP for 4)** and **half the chives**.



## 3 ROAST ZUCCHINI

- While potatoes cook, toss **zucchini** on a baking sheet with a **drizzle of olive oil**, a **pinch of chili flakes**, and **salt**.
- Roast on middle rack, tossing halfway through, until tender and lightly browned, 14-16 minutes.



## 6 SERVE

- Divide **scallops, potatoes, and zucchini** between plates. Top scallops with **sauce**. Garnish dish with **remaining chives**. Serve with **remaining lemon wedges** on the side.