



VENETIAN SCALLOP SPAGHETTI

in a Creamy Burst-Tomato Sauce with Parsley & Chives

GOURMET

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lemon



1 Clove | 2 Cloves
Garlic



1 | 2
Green Herb
Blend



4 oz | 8 oz
Grape Tomatoes



6 oz | 12 oz
Spaghetti
Contains: Wheat



8 oz | 16 oz
Scallops
Contains: Shellfish



2 TBSP | 4 TBSP
Garlic Herb Butter
Contains: Milk



6 TBSP | 12 TBSP
Crème Fraîche
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



1 | 1
Chili Pepper

HELLO

CRÈME FRAÎCHE

A silky, spoonable cream with rich, buttery flavor that's perfect in sauces



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 750



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

- Large pot
- Zester
- Strainer
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Zest and quarter **lemon**. Peel and finely chop or grate **garlic**. Pick **parsley leaves** from stems; roughly chop leaves. Thinly slice **chives**. Mince **chili**.



2 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water**, then drain.



3 COOK SCALLOPS

- While pasta cooks, pat **scallops*** dry with paper towels; season generously all over with **salt** and **pepper**.
- Melt half the **garlic herb butter** (you'll use the rest in the next step) in a large pan over medium-high heat. Add scallops and cook until browned and cooked through, 3-5 minutes per side. Turn off heat; transfer to a plate along with any pan drippings and cover to keep warm. Wipe out pan.



4 MAKE SAUCE

- Heat a large drizzle of **olive oil** in same pan over medium-high heat. Add **tomatoes** and season with **salt** and **pepper**. Cook until tomatoes begin to burst, 2-3 minutes. **TIP: If tomatoes haven't burst, gently press them with a spatula to help them along.**
- Add **garlic** and remaining **garlic herb butter**; cook until fragrant, 1 minute.
- Reduce heat to medium and add **crème fraîche**, **lemon zest**, **¼ cup reserved pasta cooking water** (½ cup for 4 servings), and juice from half the **lemon**. Simmer until slightly thickened, 2-3 minutes.



5 FINISH PASTA

- Stir drained **spaghetti** and half the **Parmesan** (save the rest for serving) into pan with **sauce**.
- Add **scallops** along with any **resting juices**, and half the **chives** and **chopped parsley**.
- Toss until spaghetti is thoroughly coated in sauce, adding splashes of reserved **pasta cooking water** as needed. Season generously with **salt** and **pepper**. **TIP: If you like things spicy, stir in half the chili.**



6 SERVE

- Divide **pasta** between bowls and top with remaining **Parmesan**, **chives**, and **chopped parsley**. Serve with remaining **lemon wedges** on the side.

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