



BUTTERY SCALLOPS & PARMESAN SPAGHETTI

with Asparagus & Lemon

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Asparagus



1 Clove | 2 Cloves
Garlic



1 | 2
Lemon



6 oz | 12 oz
Spaghetti
Contains: Wheat



8 oz | 16 oz
Jumbo Sea Scallops
Contains: Shellfish



4 oz | 8 oz
Cream Sauce
Base
Contains: Milk



1 | 2
Seafood Stock
Concentrate
Contains: Fish,
Shellfish



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

SCALLOPS

Scallops, known for their sweet flavor and tender texture, give pasta a delicious upgrade.

PREP: 5 MIN | COOK: 30 MIN | CALORIES: 810



MAKE IT SNAPPY

Trimming asparagus is a snap—literally. Hold the spears near the bottom ends and bend until they break.

BUST OUT

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



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and discard woody bottom ends from **asparagus**; cut stalks crosswise into 1-inch pieces. Mince **garlic**. Zest and quarter **lemon**.



2 ROAST ASPARAGUS

- Toss **asparagus** on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast on top rack until tender and lightly browned, 10-12 minutes.



3 COOK SPAGHETTI

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water (2 cups for 4 servings)**, then drain.
- Return spaghetti to pot and set aside.



4 COOK SCALLOPS

- Place **scallops*** in a strainer and rinse under cold water to remove any grit. Gently remove any small side muscles if necessary and pat dry with paper towels. Season with **salt and pepper**.
- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Once pan is very hot, add scallops; cook, undisturbed, until lightly browned on bottoms, 2-3 minutes.
- Flip scallops and stir in **1 TBSP butter (2 TBSP for 4 servings)** until melted. Cook, spooning butter over scallops, until scallops are opaque and cooked through, 1-2 minutes more.
- Turn off heat; transfer to a plate and tent with foil. Wipe out pan and let cool slightly.



5 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for scallops over medium-high heat. Add **garlic**; cook, stirring, until fragrant, 30 seconds.
- Whisk in **cream sauce base, stock concentrate, and 1/2 cup reserved pasta cooking water (3/4 cup for 4 servings)**. Cook, whisking, until slightly thickened, 2-4 minutes.
- Reduce heat to medium low and whisk in **sour cream** until smooth.



6 FINISH PASTA

- Transfer **sauce** to pot with **drained spaghetti**; add **roasted asparagus, Parmesan, 1 TBSP butter (2 TBSP for 4 servings), a big squeeze of lemon juice, and a pinch of lemon zest**.
- Reduce heat to low. Cook, stirring, until butter has melted and everything is coated in a creamy sauce. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time.**



7 SERVE

- Divide **pasta** between shallow bowls. Top with **scallops** and a **squeeze of lemon juice** just before serving.