PAN-SEARED SCALLOPS & LEMON BUTTER SAUCE

with Crème Fraîche Mashed Potatoes & Chili Roasted Asparagus

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
- **6 oz | 12 oz** Asparagus
- **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: 460

45.11 PAN-SEARED SCALLOPS & LEMON BUTTER SAUCE.indd 1 10/15/20 11:11 AM

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

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663
HelloFresh.com

* 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. Thinly slice **chives**. Zest and quarter **lemon**.

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.

3 ROAST ASPARAGUS

- While potatoes cook, trim and discard woody bottom ends from **asparagus**. Toss on a baking sheet with a drizzle of **olive oil**, a pinch of **chili flakes**, and **salt**.
- Roast on middle rack until tender and lightly browned, 10-12 minutes.

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.

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** (⅓ 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 butter for 4) and half the **chives**.

6 SERVE

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

WK 45-11