



SUMPTUOUS SCALLOPS AND CHORIZO SPAGHETTI

with Bell Pepper and Parm



HELLO
COLAVITA
a trusted family brand. Colavita all-natural Italian Tomatoes are crushed to perfection, and add the sweetness of garden ripe fresh tomatoes to your favorite dishes.

PREP: 15 MIN | TOTAL: 45 MIN | CALORIES: 980

- Bell Pepper*
- Chili Pepper
- Garlic
- Dried Chorizo (Contains: Milk)
- Cream Cheese (Contains: Milk)
- Seafood Stock Concentrate (Contains: Fish, Shellfish)
- Lemon
- Scallions
- Scallops (Contains: Shellfish)
- Spaghetti (Contains: Wheat)
- Parmesan Cheese (Contains: Milk)
- Colavita Italian Crushed Tomatoes
- Smoked Paprika

*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

The key to developing a golden brown crust on your scallops is to... do nothing! What we really mean is to resist the urge to poke, prod, or turn them until they naturally release from the pan. If your scallops *are* putting up a fight when you try and flip them, wait 30 seconds, then try again.

BUST OUT

- Large pot
- Large pan
- Paper towels
- Slotted spoon
- Baking sheet
- Kosher salt
- Aluminum foil
- Black pepper
- Strainer
- Sugar (1 tsp | 2 tsp)
- Olive oil (2 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Bell Pepper 1 | 2
- Scallions 2 | 4
- Chili Pepper 1 | 1
- Lemon 1 | 1
- Scallops* 8 oz | 16 oz
- Smoked Paprika 1 tsp | 2 tsp
- Garlic 2 Cloves | 4 Cloves
- Spaghetti 6 oz | 12 oz
- Dried Chorizo 3 oz | 6 oz
- Colavita Italian Crushed Tomatoes 13.76 oz | 27.52 oz
- Seafood Stock Concentrate 1 | 2
- Cream Cheese 2 TBSP | 4 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP

Preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Halve, core, and thinly slice **bell pepper** into strips. Trim and thinly slice **scallions**, separating whites from greens. Thinly slice **chili**. Quarter **lemon**. Pat **scallops** dry with paper towels. Drizzle with **olive oil**; season all over with **paprika, salt, and pepper**.



4 COOK CHORIZO AND MASH GARLIC

Meanwhile, halve **chorizo** lengthwise; thinly slice into half-moons. Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add chorizo and cook, stirring occasionally, until lightly browned, 2-3 minutes. Turn off heat. Using a slotted spoon, transfer chorizo to a plate, leaving as much oil in pan as possible (you'll use it in step 6). Gently mash **roasted garlic** on cutting board with a fork.



2 ROAST VEGGIES

Toss **bell pepper** on a baking sheet with a drizzle of **olive oil, salt, and pepper**. Place **garlic cloves** on a small piece of foil; drizzle with **olive oil** and season with **salt and pepper**. Cinch into a packet; place on same sheet. Roast on top rack until bell pepper is lightly charred and garlic is softened, 15-20 minutes. Transfer roasted garlic to a cutting board.



5 MAKE SAUCE AND MIX PASTA

Heat a drizzle of **olive oil** in pot used for pasta over medium-high heat. Add **scallions whites** and **mashed garlic**; cook, stirring, until fragrant, 30 seconds. Stir in **crushed tomatoes, stock concentrate, roasted bell pepper, 1 tsp sugar** (2 tsp for 4), and **½ tsp salt** (1 tsp for 4). Simmer until thickened, 2-3 minutes. Stir in **spaghetti, chorizo, cream cheese, 1 TBSP butter** (2 TBSP for 4), and half the **Parmesan** until combined. If needed, stir in splashes of **reserved cooking water** until spaghetti is coated in sauce. Turn off heat; cover.



3 COOK PASTA

Once water is boiling, add **spaghetti** to pot. Cook until al dente, 9-11 minutes. Reserve **½ cup pasta cooking water** (1 cup for 4 servings), then drain and set aside. Reserve empty pot for use in step 5.



6 FINISH AND SERVE

Heat pan with **chorizo oil** over medium-high heat. Once oil is hot, add **scallops**; cook until browned and cooked through, 2-4 minutes per side (for 4, cook in batches, if necessary). If **spaghetti** seems dry, add a splash more **reserved cooking water**. Divide finished pasta between plates; top with **scallops, scallion greens, remaining Parmesan, and a pinch of chili** if desired. Squeeze **lemon juice** over dish. Serve with any remaining **lemon wedges** on the side.

MIX-AND-MATCH

Next time, try cooking up this surf-and-turf combo to top risotto or polenta.

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