



# SCALLOPS OVER CORN RISOTTO

with Heirloom Grape Tomatoes, Thai Basil, and Chili Lime Butter



## HELLO

### CHILI LIME BUTTER

A smoky, citrusy, and spicy spread that adds a rich finishing touch to this dish.

PREP: 10 MIN

TOTAL: 45 MIN

CALORIES: 690



Veggie Stock Concentrate



Garlic



Lemon



Heirloom Grape Tomatoes



Parmesan Cheese  
(Contains: Milk)



Chili Lime Butter  
(Contains: Milk)



Corn on the Cob



Shallot



Arborio Rice



Thai Basil



Scallops  
(Contains: Shellfish)

## START STRONG

Check that the scallops have a browned surface before flipping or taking them out of the pan. This is essential to giving them a melt-in-your-mouth butteriness.

## BUST OUT

- Medium pot
- Paper towel
- Large pan
- Medium pan
- Small bowl
- Vegetable oil (1 TBSP | 2 TBSP)
- Olive oil (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

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

- Veggie Stock Concentrate 1 | 2
- Corn on the Cob 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Shallot 1 | 2
- Lemon 1 | 1
- Arborio Rice ¾ Cup | 1½ Cups
- Heirloom Grape Tomatoes 4 oz | 8 oz
- Thai Basil ½ oz | 1 oz
- Scallops 8 oz | 16 oz
- Parmesan Cheese ¼ Cup | ½ Cup
- Chili Lime Butter 2 TBSP | 4 TBSP

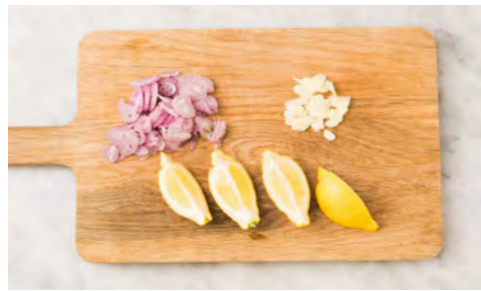
## WINE CLUB

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# HelloFRESH



**1 BOIL STOCK AND PREP** Wash and dry all produce. Bring **5 cups water** and **stock concentrate** to a boil in a medium pot. Meanwhile, cut **corn kernels** from cob. Once stock boils, reduce heat to low and add corn kernels to pot, keeping pot on stove. Meanwhile, slice **garlic** as thinly as possible. Halve, peel, and thinly slice **shallot**. Cut **lemon** into quarters.



**4 FINISH RISOTTO** Once **risotto** is done simmering, stir in **Parmesan**, **1 TBSP plain butter**, and a squeeze of **lemon juice**. Season with **salt** and **pepper**.



**2 SIMMER RISOTTO** Heat a drizzle of **oil** in a large pan over medium heat. Add **shallot** and **garlic**. Cook, tossing, until softened, 1-2 minutes. Add **rice** and stir until grains are translucent, 1-2 minutes. Add **stock** to pan ½ cup at a time, stirring after each addition. Allow rice to absorb most of the stock before adding more. Continue until al dente and creamy, 30-35 minutes.



**5 COOK SCALLOPS** Heat a large drizzle of **oil** in a medium pan over medium-high heat. Add **scallops** and cook until browned on bottom, 2-3 minutes. Flip scallops, then add **chili lime butter** to pan. Spoon butter over scallops until cooked through, 1-2 minutes more. (**TIP:** Tilt the pan slightly toward you to make it easier to spoon the butter.) Remove pan from heat.



**3 FINISH PREP** While risotto simmers, halve **tomatoes** lengthwise and place in a small bowl with a drizzle of **olive oil** and a squeeze of **lemon juice**. Season with **salt** and **pepper**. Pick **basil** from stems; discard stems. Roughly chop leaves. Pat **scallops** dry with a paper towel and season all over with salt and pepper; set aside on a plate.



**6 FINISH AND SERVE** Divide **risotto** between bowls and top with **scallops**. Drizzle with melted **chili lime butter** in pan. Scatter **tomatoes** and **basil** over top. Serve with remaining **lemon** on the side for squeezing over.

## RADIANT!

A dish like this is the perfect send-off to summer.

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