



Lemon Caper Scallops

with Chive Orzo

Special Plus

35 Minutes



Sea Scallops



Lemon



Orzo



Baby Heirloom Tomatoes



Sugar Snap Peas



Chives



Parmesan Cheese, shredded



Capers



Vegetable Broth Concentrate



Garlic Puree

HELLO SCALLOPS

Sweet, briny and buttery-tasting with a tender texture when pan-fried!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Baking sheet, colander, measuring spoons, zester, medium pot, parchment paper, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Sea Scallops	227 g	454 g
Lemon	1	2
Orzo	170 g	340 g
Baby Heirloom Tomatoes	113 g	227 g
Sugar Snap Peas	113 g	227 g
Chives	7 g	14 g
Parmesan Cheese, shredded	¼ cup	½ cup
Capers	30 g	60 g
Vegetable Broth Concentrate	1 tbsp	2 tbsp
Garlic Puree	1 tbsp	2 tbsp
Unsalted Butter*	2 ½ tbsp	5 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Prep

- Add **6 cups water** and **1 tsp salt** to a medium pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, trim **snap peas**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Thinly slice **chives**.
- Rinse **capers**, then pat dry with paper towels.
- Rinse, then pat **scallops** dry with paper towels, pressing well to absorb as much moisture as possible.
- Season with **salt** and **pepper**.



Sear scallops

- When **orzo** is almost done, heat a large non-stick pan over high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **scallops**. Pan-fry until golden-brown, 2 min per side.
- Transfer **scallops** to a plate. (**NOTE:** Scallops will finish cooking in step 5.)



Cook orzo

- Add **orzo** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **2 tbsp** (4 tbsp) **pasta water**, then drain and return **orzo** to the same pot, off heat.



Baste scallops

- Reheat the same pan over medium. Add **2 tbsp** (4 tbsp) **butter**, **1 tbsp** (2 tbsp) **lemon juice**, **1 tbsp** (2 tbsp) **water**, **1 tsp** (2 tsp) **lemon zest**, **capers** and **remaining garlic puree**. Stir until fragrant, 1 min.
- Add **scallops** back into the pan. Using a spoon, baste **scallops** with **lemon-caper butter sauce**, flipping **scallops** occasionally, until cooked through, 2-3 min.**



Roast veggies

- Meanwhile, add **snap peas**, **tomatoes**, **1 tbsp** (2 tbsp) **oil** and **half the garlic puree** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to combine.
- Roast in the **middle** of the oven until **veggies** are tender-crisp, 10-12 min.



Finish orzo and serve

- Add **reserved pasta water**, **broth concentrate**, **Parmesan**, **half the chives** and **½ tbsp** (1 tbsp) **butter** to **orzo**. Season with **pepper**, then stir to combine.
- Divide **orzo**, **roasted veggies** and **scallops** between plates.
- Spoon **lemon-caper butter sauce** from the pan over **scallops**, then sprinkle with **remaining chives**.
- Squeeze a **lemon wedge** over top, if desired.

Dinner Solved!