



# Lemon Caper Scallops

## with Chive Orzo

Special Plus

35 Minutes



Sea Scallops  
227 g | 454 g



Lemon  
1 | 2



Orzo  
170 g | 340 g



Baby 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

**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.

1



### Prep

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

2



### 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.

3



### 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.

4



### Sear scallops

- When **orzo** is almost done, heat a large non-stick pan over high heat.
- When hot, add  $\frac{1}{2}$  **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.)

5



### 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.\*\*

6



### Finish orzo and serve

- Add **reserved pasta water**, **broth concentrate**, **Parmesan**, **half the chives** and  $\frac{1}{2}$  **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.

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

