

# Seared Scallops & Mushroom Pasta

with Mixed Nut & Chocolate Truffles

## WHY WE LOVE THIS DISH

Rich flavors abound in this decadent dish thanks to our mushroom and truffle pasta topped with delicate seared scallops, followed by homemade chocolate truffles covered with pistachios and almonds for a pleasantly sweet finish. It's perfect for a fancy night in with the ones you love!



PREMIUM

4 SERVINGS

🕒 60-70 MINS



Serve a bottle of Blue Apron wine with this symbol: Plush & Fruity.  
[blueapron.com/wine](https://blueapron.com/wine)

## Ingredients

-  20 oz Sea Scallops
-  1 ¼ cups Fregola Sarda Pasta
-  5 oz Baby Spinach
-  ½ lb Mushrooms
-  1 bunch Chives
-  2 cloves Garlic

-  1 Shallot
-  4 Tbsps Butter
-  ⅓ cup Crispy Onions
-  4 Tbsps Crème Fraîche
-  1 Tbsp Verjus Blanc or Rouge
-  2 Tbsps Vegetable Demi-Glace

-  ½ tsp Truffle Zest Seasoning<sup>1</sup>
-  4 oz Semi-Sweet Chocolate Chips
-  ¾ cup Cream
-  2 Tbsps Sliced Roasted Almonds
-  2 Tbsps Roasted Pistachios

1. includes natural truffle flavor and black summer truffle

## 1 Make the chocolate truffles

- Place the **chocolate** in a medium heatproof bowl.
- In a small pot, heat the **cream** on medium-high until simmering. Once simmering, cook 1 minute, whisking constantly.
- Transfer to the bowl of chocolate; add a **pinch of salt**. Let sit, without stirring, 1 minute, or until the chocolate begins to melt. Slowly whisk until thoroughly combined. Cover and freeze about 1 hour, or until set.
- Meanwhile, finely chop the **pistachios** and **almonds**. Place in two separate small bowls.
- Working quickly, scoop about **2 teaspoons of the chilled chocolate mixture** into your hands; roll into a ball. Transfer to the bowl of **chopped pistachios** or **chopped almonds** and toss to evenly coat. Transfer to a plate.
- Repeat with the remaining chocolate, pistachios, and almonds to yield 8 truffles. Refrigerate until ready to serve.



## 2 Prepare the ingredients

- While the chocolate sets, fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut the **mushrooms** into bite-sized pieces.
- Peel and small dice the **shallot**.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **chives**.



## 3 Cook the pasta

- Place the **pasta** in a strainer and thoroughly rinse under water to remove any excess starch.
- Transfer to the pot of boiling water. Cook, uncovered, 7 to 8 minutes, or until tender. Turn off the heat.
- Reserving  $\frac{1}{4}$  cup of the **pasta cooking water**, drain thoroughly and return to the pot.



## 4 Cook the vegetables

- Meanwhile, in a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **mushroom pieces** in an even layer. Cook, without stirring, 4 to 5 minutes, or until browned.
- Add the **diced shallot** and **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened.
- Add the **spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until wilted.
- Transfer to a bowl. Taste, then season with salt and pepper if desired.
- Wipe out the pan.



## 5 Cook the scallops

- Pat the **scallops** dry with paper towels. Using your hands, remove and discard the tough side muscle from each scallop. Season with salt and pepper on both sides.
- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the seasoned scallops in an even layer. Cook 4 to 5 minutes, or until lightly browned. Flip and cook 1 to 2 minutes, or until lightly browned and cooked through. Turn off the heat.
- Transfer to a plate.



## 6 Finish & serve your dish

- To the pot of **cooked pasta**, add the **butter, cooked vegetables, verjus, demi-glace, truffle zest, crème fraîche, and reserved pasta water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until thoroughly combined and the butter is melted.
- Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** topped with the **cooked scallops**. Garnish with the **crispy onions** and **sliced chives**. Serve the **chocolate truffles** for dessert. Enjoy!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).



Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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