

4 SERVINGS



Ingredients



20 oz Sea Scallops

PREMIUM



1 cup Sushi Rice



5 oz Baby Spinach



3/4 lb Carrots



4 Scallions



1 Kohlrabi



3/4 lb Green Beans



¹√₃ cup Asian-Style Sautéed Aromatics



3 Tbsps Sweet White Miso Paste



3 Tbsps Soy Glaze



2 Tbsps Vegetarian Ponzu Sauce



1 Tbsp Sesame Oil



Serve a bottle of Blue Apron wine with this symbol: Crisp & Minerally.

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2 Tbsps Rice Vinegar



2 Tbsps Butter



3 Tbsps Roasted Peanuts



1 Tbsp Togarashi Seasoning¹



1 tsp Black & White Sesame Seeds

1 Prepare the ingredients & make the sauce

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Peel the **carrots**; grate on the large side of a box grater.
- In a bowl, combine the sliced white bottoms of the scallions, grated carrots, ponzu sauce, and sesame oil. Season with salt and pepper; stir to combine. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- Peel the **kohlrabi**; halve lengthwise. If present, remove the core, then cut crosswise into ½-inch pieces.
- Cut off and discard any stem ends from the **green beans**.
- Roughly chop the peanuts.
- In a bowl, combine the miso paste, soy glaze, half the vinegar, and 2 tablespoons of water. Whisk until smooth.

2 Make the spinach rice

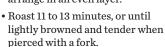
- In a medium pot, combine the rice, a pinch of salt, and 1¼ cups of water. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 15 to 17 minutes, or until the water has been absorbed and the rice is tender.



- Turn off the heat and fluff with a fork. Add the spinach and sautéed aromatics; stir until thoroughly combined and the spinach is wilted.
- Taste, then season with salt and pepper if desired.

3 Roast & finish the vegetables

- Meanwhile, line a sheet pan with foil.
- Place the **kohlrabi pieces** and **green beans** on the foil. Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer.





 Transfer to a large bowl. Add the togarashi, chopped peanuts, and remaining vinegar; toss to coat. Taste, then season with salt and pepper if desired.

4 Cook the scallops & serve your dish

- Meanwhile, 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 a large pan (nonstick, if you have one), 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 the scallops and add the butter and sauce (carefully, as the liquid may splatter). Cook, constantly spooning the sauce over the scallops, 1 to 2 minutes, or until the scallops are coated and cooked through. Turn off the heat.
- Serve the cooked scallops (including any sauce from the pan) with the spinach rice, finished vegetables, and marinated carrots (including the liquid). Garnish with the sliced green tops of the scallions and sesame seeds. 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

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