

Togarashi Scallops

with Beurre Blanc, Soy Mustard & Sushi Rice

WHY WE LOVE THIS DISH

For 4 weeks, Blue Apron is honored to be partnering with Chef Roy Yamaguchi—an award winning, Japanese-American chef and co-founder of Hawaii Regional Cuisine—to bring you a series of recipes that showcase his passion for blending techniques from his classical French restaurant training with the sunny flavors of Hawaii. Here, we're using homemade beurre blanc (a classic French butter sauce) and a mix of soy glaze and dijon to drizzle over togarashi-seared scallops for a unique, rich flavor combo you won't forget!



BLUE APRON
X
Chef Roy
Yamaguchi



PREMIUM

2 SERVINGS

🕒 30-40 MINS

Ingredients

 10 oz Sea Scallops

 ½ cup Sushi Rice

 1 Watermelon Radish

 2 Scallions

 4 oz Snow Peas

 2 cloves Garlic

 1 oz Butter

 ¼ cup Cream

 1 Tbsp Verjus Blanc

 1 Tbsp Rice Vinegar

 2 Tbsps Soy Glaze

 3 Tbsps Asian-Style Sautéed Aromatics

 1 Tbsp Dijon Mustard

 ⅓ cup Crispy Onions

 1 tsp Furikake

 1 Tbsp Togarashi Seasoning¹



Serve a bottle of Blue Apron wine with this symbol: Zesty & Tropical.
blueapron.com/wine

1. Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds

1 Prepare the ingredients & make the soy mustard

- Wash and dry the fresh produce.
- Peel the **radish**; quarter lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **scallions**.
- Cut the **butter** into small pieces.
- In a bowl, combine the **soy glaze** and **mustard**.



2 Cook & finish the rice

- In a small pot, combine the **rice**, a **big pinch of salt**, and **¾ cup 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; stir in the **sautéed aromatics**. Taste, then season with salt and pepper if desired.



3 Cook the vegetables

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced radish**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **snow peas, chopped garlic**, and **half the sliced scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes or until softened.
- Transfer to a bowl.
- Wipe out the pan.



4 Sear the scallops

- Pat the **scallops** dry with paper towels. Using your hands, remove and discard the tough side muscle from each scallop. Season on both sides with salt, pepper, and enough of the **togarashi** to coat (you may have extra).
- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned scallops in an even layer. Cook 4 to 5 minutes, or until browned.
- Flip and cook 1 to 2 minutes, or until lightly browned and cooked through. Turn off the heat.
- Transfer to a plate; cover with foil to keep warm.
- Rinse and wipe out the pan.



5 Make the beurre blanc & serve your dish

To create the rich, glossy finish of this sauce (which should have a consistency similar to melted ice cream), you'll whisk in cold butter vigorously until emulsified and smooth!



- To the same pan, add the **remaining sliced scallions, verjus, and vinegar**.
- Heat on **medium** and cook, without stirring, 30 seconds to 1 minute, or until most of the liquid has cooked off.
- Add the **cream**. Cook, whisking occasionally, 1 to 2 minutes, or until heated through and slightly thickened.
- Turn off the heat and gradually whisk in the **butter pieces** until thoroughly combined and emulsified. (If the sauce is too thick, gradually whisk in 1 teaspoon of water at a time to reach your desired consistency.) Taste, then season with salt and pepper if desired.
- Serve the **cooked scallops** with the **finished rice** and **cooked vegetables**. Top the scallops with the **beurre blanc** and **soy mustard**. Garnish the rice and vegetables with the **furikake** and **crispy onions**. 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

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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