

# Ingredients



20 oz Sea Scallops



1 cup Sushi Rice



1 Watermelon Radish



2 Scallions



1/2 lb Snow Peas



2 cloves Garlic



2 Tbsps Soy Glaze



3 Tbsps Asian-Style Sautéed Aromatics









#### 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 medium pot, combine the rice, a big pinch of salt, and 1½ 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; stir in the sautéed aromatics. Taste, then season with salt and pepper if desired.

### 3 Cook the vegetables

- Meanwhile, in a large pan (nonstick, if you have one), heat 1 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 the togarashi.
- In the same pan, heat 2 teaspoons of olive oil on medium-high until hot.



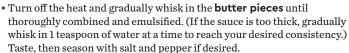
- Add the seasoned scallops in an even layer. Cook 4 to 5 minutes, or until browned.
- Flip and cook 1 to 2 minutes, or until lightly browned and cooked through. Turn off the heat.
- Transfer to a plate; cover with foil to keep warm.
- Rinse and wipe out the pan.

## 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.



• 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!

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