

Pan-Seared Scallops & Red Rice

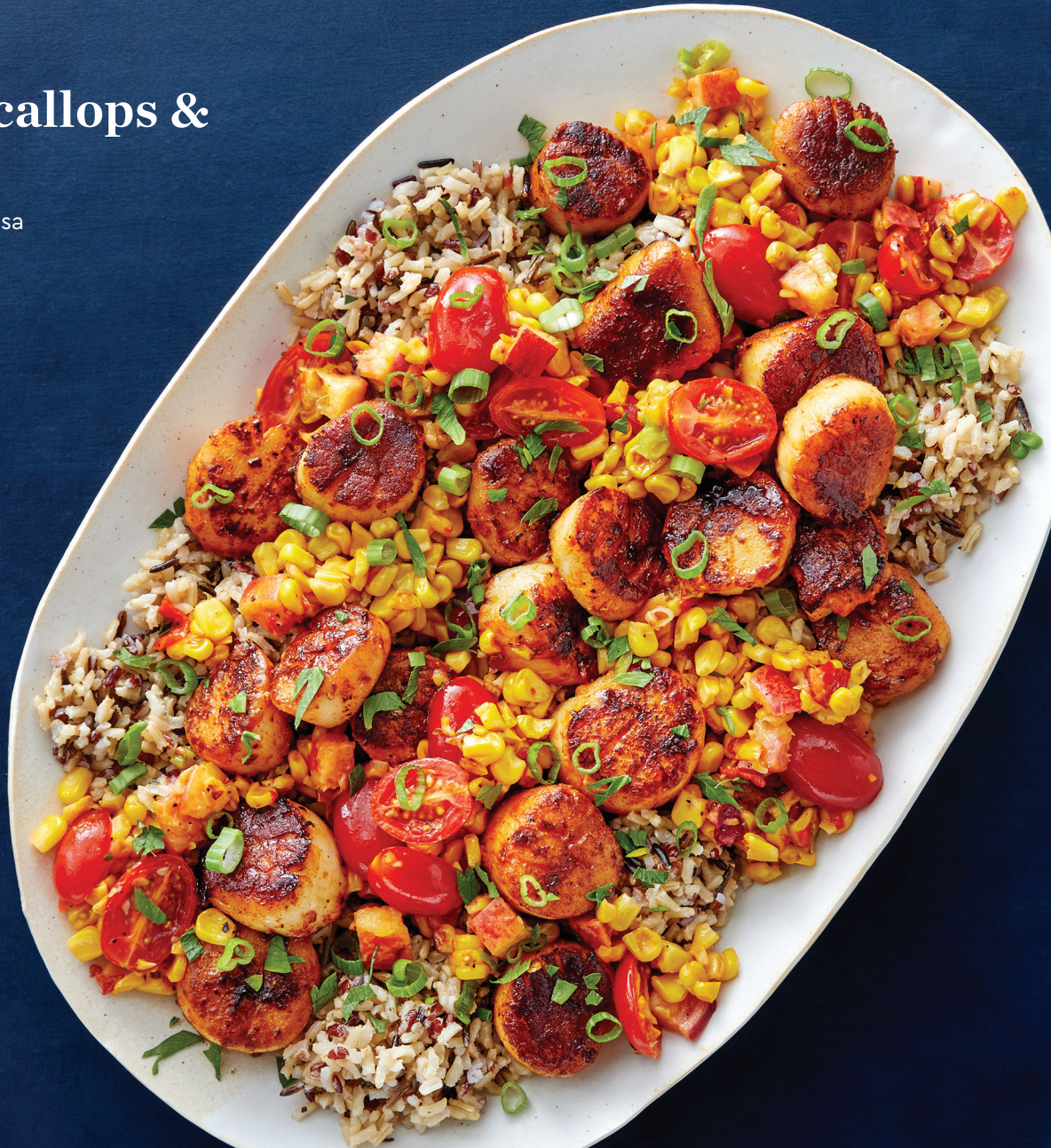
with Charred Corn & Peach Salsa

WHY WE LOVE THIS DISH

It's brimming with quintessential summer flavors thanks to a vibrant salsa of lime-dressed tomatoes, peaches, pickled peppers, and corn—charred briefly in the pan to enhance its delectably sweet flavor.

TECHNIQUE TO HIGHLIGHT

When cutting the kernels off of raw corn, we recommend standing the cob upright (making sure you have a good grip on the top) in the center of a rimmed sheet tray, which will help to catch all of the loose kernels as you cut vertically down the cobs.



PREMIUM












4 SERVINGS

🕒 35-45 MINS



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

Ingredients

- | | | |
|--|---|---|
|  20 oz Sea Scallops |  1 Lime |  2 oz Pickled Goathorn Peppers |
|  1 cup Red Rice Blend |  ½ lb Grape Tomatoes |  2 oz Garlic & Herb Spreadable Butter |
|  4 ears of Corn |  2 Scallions |  1 Tbsp Smoky Spice Blend ¹ |
|  2 Peaches |  1 bunch Parsley | |

1. Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder

1 Cook the rice

- Remove the **spreadable butter** from the refrigerator to soften.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Once boiling, add the **rice**. Cook, uncovered, 30 to 32 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.



2 Prepare the ingredients & start the salsa

- Meanwhile, wash and dry the fresh produce.
- Remove any husks and silks from the **corn**; cut the kernels off the cobs.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve, pit, and small dice the **peaches**.
- Roughly chop the **peppers**.
- Halve the **tomatoes**.
- Halve the **lime** crosswise; squeeze the juice into a large bowl. Add the **diced peaches, chopped peppers, halved tomatoes**, and a drizzle of **olive oil**; season with salt and pepper. Stir to coat.
- Roughly chop the **parsley** leaves and stems.



3 Cook the corn & finish the salsa

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **corn kernels** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned (be careful, as the corn may pop as it cooks).



Step 3 continued:

- Add the **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened.
- Transfer to the bowl of **dressed tomatoes and peaches**; stir to combine. Taste, then season with salt and pepper if desired.
- Wipe out the pan.

4 Cook 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 **spice blend**.
- 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 browned. Flip and cook 1 to 2 minutes, or until lightly browned and cooked through.
- Turn off the heat.



5 Finish the rice & serve your dish

- To the pot of **cooked rice**, add the **softened butter**; stir until melted and combined.
- Serve the **finished rice** topped with the **cooked scallops** and **finished salsa**. Garnish with the **chopped parsley** and **sliced green tops of the scallions**. 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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