

Southern Scallops & Garlic-Herb Butter

over Smoked Gouda Grits

WHY WE LOVE THIS DISH

It's brimming with rich and smoky Southern-style flavors, thanks to the piquant spice blend that encrusts our seared scallops, and the bed of smooth, cheesy grits served underneath.

INGREDIENT IN FOCUS

We're making our grits with polenta, which is similarly made from finely ground dried corn, but using yellow corn (as opposed to white).



PREMIUM

2 SERVINGS

🕒 35-45 MINS



Serve a bottle of Blue Apron wine with this symbol: Full & Savory.

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Ingredients

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|  10 oz Sea Scallops |  1 oz Pickled Goathorn Peppers |  1/3 cup Crispy Onions |
|  3/4 cup Polenta |  1 Lemon |  1/3 cup Chicken Bone Broth |
|  2 ears of Corn |  1 bunch Chives |  1 oz Garlic & Herb Spreadable Butter |
|  2 Scallions |  2 oz Smoked Gouda Cheese |  1 Tbsp Southern Spice Blend ¹ |
|  4 oz Multicolored Grape Tomatoes |  1/4 cup Grated Parmesan Cheese | |

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

1 Prepare the ingredients

- Remove the **spreadable butter** from the refrigerator to soften.
- Wash and dry the fresh produce.
- Grate the **gouda** on the large side of a box grater.
- Quarter and deseed the **lemon**.
- Remove any husks and silks from the **corn**; cut the kernels off the cobs.
- Thinly slice the **scallions**.
- Roughly chop the **peppers**.
- Thinly slice the **chives**.



2 Make the grits

- In a medium pot, combine the **broth**, **2 2/3 cups of water**, and **a big pinch of salt**. Heat to boiling on high.
- Once boiling, stir in the **polenta**; reduce the heat to low. Cook, whisking frequently to prevent lumps from forming, 15 to 19 minutes, or until the grits are thickened and the water has been absorbed (be careful, as the polenta may splatter as it cooks).
- Turn off the heat.
- Stir in the **grated gouda**, **parmesan**, and **the juice of 2 lemon wedges** until thoroughly combined and the cheese is melted. Taste, then season with salt and pepper if desired. Cover to keep warm.



3 Cook the vegetables

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle 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).
- Add the **sliced scallions** and **tomatoes**; season with salt and pepper. Cook, stirring frequently and pressing down on the tomatoes with the back of a spoon, 3 to 4 minutes, or until softened.
- Turn off the heat. Add the **chopped peppers** and stir to combine.
- Transfer to a bowl; cover with foil to keep warm.
- Wipe out the pan.



4 Cook the scallops & serve your dish

- 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 **spice blend** 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 the scallops; add the **softened butter** and **the juice of the remaining lemon wedges** (carefully, as the liquid may splatter). Cook, constantly spooning the mixture over the scallops, 1 to 2 minutes, or until lightly browned and cooked through. Turn off the heat.
- Serve the **grits** topped with the **cooked vegetables** and **cooked scallops** (including any sauce from the pan). Garnish with the **sliced chives** 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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