

Seared Scallops & Truffle Orzo

with Spinach, Shallot & Butternut Squash

WHY WE LOVE THIS DISH

Our rich, comforting base of orzo—mixed with earthy truffle zest and hearty vegetables—is perfectly balanced by delicate, simply-seared scallops served on top.

TECHNIQUE TO HIGHLIGHT

You'll roast cubes of sweet butternut squash (pre-prepped for ease of cooking!) along with fresh sage leaves to imbue the squash with the herb's fragrant, savory flavor.



PREMIUM

4 SERVINGS





🕒 25-35 MINS






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

Ingredients

-  20 oz Sea Scallops
-  ½ lb Orzo Pasta
-  ½ lb Diced Butternut Squash
-  1 Shallot
-  5 oz Baby Spinach

-  1 bunch Parsley
-  1 bunch Sage
-  ¼ cup Mascarpone Cheese
-  2 oz Butter
-  1 Tbsp Verjus Blanc

-  ⅓ cup Chicken Bone Broth
-  2 Tbsps Sliced Roasted Almonds
-  ½ tsp Truffle Zest Seasoning¹

¹ includes natural truffle flavor and black summer truffle

1 Roast the squash

- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Pick the **sage** leaves off the stems.
- Place the **squash** and **sage leaves** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 24 to 26 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven. Carefully discard the sage leaves.



2 Prepare the remaining ingredients

- Meanwhile, peel and small dice the **shallot**.
- Roughly chop the **parsley** leaves and stems.



3 Cook the shallot

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced shallot**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned and softened.
- Transfer to a bowl. Cover with foil to keep warm.
- Wipe out the pan.



4 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook 6 minutes. Turn off the heat.
- Drain thoroughly and return to the pot.



5 Cook the scallops

- 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 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.



6 Finish & serve your dish

- To the pot of **cooked pasta**, add the **cooked shallot**, **butter**, **mascarpone**, **broth**, **verjus**, **spinach**, and **as much of the truffle zest as you'd like**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the spinach is wilted and the pasta is coated.
- Turn off the heat. Add the **roasted squash** and stir gently to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** topped with the **cooked scallops**. Garnish with the **chopped parsley** and **almonds**. 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.

Blue Apron, LLC
New York, NY 10005

 **Blue Apron**
blueapron.com

092721, FR07