

# Seared Scallop & Pancetta Fettuccine

with Sautéed Vegetables, Ricotta & Pistachios

## INGREDIENT IN FOCUS

Italian pancetta is seasoned, salt-cured meat made from pork belly (similar to bacon, but not smoked). It adds incredible depth of flavor and pleasant saltiness to a variety of dishes, especially pastas.

## TECHNIQUE TO HIGHLIGHT

To give these delicate, tender sea scallops a crisp, golden brown exterior, be sure to thoroughly pat them dry before searing, as excess moisture will prevent that delicious browning.



**PREMIUM**

2 SERVINGS



🕒 45-55 MINS



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

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## Ingredients

- |  |   |  |
|--|---|--|
|  10 oz Sustainably Sourced Sea Scallops         |  4 oz Grape Tomatoes |  1 oz Salted Butter             |
|  3 oz Diced Pancetta                            |  1 Red Onion         |  ½ cup Part-Skim Ricotta Cheese |
|  ½ lb Fresh Basil Fettuccine Pasta <sup>1</sup> |  1 bunch Chives      |  1 Tbsp Verjus Rouge            |
|  3 oz Baby Spinach                              |  1 bunch Mint        |  ½ oz Pickled Peppadew Peppers  |
|  4 oz Sugar Snap Peas                           |  1 bunch Parsley     |  2 Tbsps Roasted Pistachios     |

1. previously frozen





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Remove the **pasta** from the refrigerator to bring to room temperature.
- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Pull off and discard the tough string that runs the length of each **snap pea** pod.
- Halve the **tomatoes**.
- Halve, peel, and thinly slice the **onion**.
- Roughly chop the **parsley** leaves and stems.
- Thinly slice the **chives**.
- Pick the **mint** leaves off the stems.
- Roughly chop the **pistachios**.
- Roughly chop the **peppers**.
- In a bowl, combine the **ricotta** and a drizzle of **olive oil**; season with salt and pepper.



## 2 Cook the pancetta

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.



## 3 Cook the peas & tomatoes

- To the pan of reserved fond, add the **prepared peas** and **halved tomatoes** (if the pan seems dry, add a drizzle of olive oil); season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and lightly browned.
- Transfer to a bowl; cover with foil to keep warm.
- Wipe out the pan.



## 4 Cook & halve the scallops

- 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 a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned scallops in an even layer. Cook 4 to 5 minutes, or until lightly browned. Flip and cook 1 to 2 minutes, or until lightly browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board. When cool enough to handle, halve each cooked scallop.



## 5 Cook the pasta

- Using your hands, carefully separate the strands of **pasta** and add to the pot of boiling water. Cook, stirring occasionally, 3 to 4 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving  $\frac{1}{2}$  cup of the **pasta cooking water**, drain thoroughly.



## 6 Finish the pasta & serve your dish

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion**. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Add the **spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the spinach is wilted.
- Add the **cooked pasta**, **cooked pancetta**, **butter**, **verjus** (carefully, as the liquid may splatter), and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until combined and the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat; gently stir in the **halved scallops** and **chopped parsley**. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **sliced chives**. On a separate serving dish, spread the **seasoned ricotta** into an even layer. Top with the **cooked peas and tomatoes** and garnish with the **mint leaves** (tearing just before adding), **chopped pistachios**, and **chopped peppers**. Enjoy!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://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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