

Scallops & Creamy Romesco Pasta

with Blistered Peppers & Saffron Mayo

WHY WE LOVE THIS DISH

The curved, ridged shape of cascatelli is perfect for catching bites of sweet corn and a smoky, nutty romesco sauce—all topped with delicate, Spanish-spiced scallops.

TECHNIQUE TO HIGHLIGHT

Before combining with mayo, you'll steep delicate threads of saffron in warm water, as both heat and hydration help to draw out all of its fragrant, aromatic flavor—a common technique to reinvigorate dried spices.



PREMIUM





2 SERVINGS

🕒 25-35 MINS



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

Ingredients*

-  10 oz Sustainably Sourced Sea Scallops
-  ½ lb Cascatelli Pasta
-  1 Bell Pepper
-  2 ears of Corn
-  3 oz Shishito Peppers

-  1 Shallot
-  1 bunch Parsley
-  2 Tbsps Mascarpone Cheese
-  ¼ cup Cream
-  3 Tbsps Romesco Sauce¹

-  2 Tbsps Tomato Paste
-  2 Tbsps Mayonnaise
-  2 Tbsps Sliced Roasted Almonds
-  1 pinch Saffron
-  1 Tbsp Spanish Spice Blend²

1. contains almonds

2. Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- 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.
- Cut off and discard the stem of the **bell pepper**; quarter lengthwise, then remove the ribs and seeds.
- Peel and thinly slice the **shallot**.
- Remove any husks and silks from the **corn**; cut the kernels off the cobs.
- Roughly chop the **parsley** leaves and stems.
- Place the **saffron** in a bowl; add **1 teaspoon of hot water**. Set aside to steep (or bloom) at least 10 minutes.



2 Roast the peppers

- Line a sheet pan with foil.
- Place the **quartered bell peppers** and **shishito peppers** on the foil; drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 10 to 12 minutes, or until charred and softened.
- Remove from the oven.



3 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 13 to 15 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving **1 cup of the pasta cooking water**, drain thoroughly and return to the pot.



4 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 on both sides with salt, pepper, and **half the spice blend**.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.



Step 4 continued:

- 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.
- Transfer to a plate.
- Wipe out the pan.

5 Cook the corn

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced shallot**, **remaining spice blend**, and **corn kernels**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned.
- Add the **tomato paste**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat; stir in the **cream**.



6 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked corn** and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat; stir in the **romesco sauce** and **mascarpone** until combined.
- To the bowl of **bloomed saffron**, add the **mayonnaise**; stir to combine. Season with salt and pepper.
- Serve the **finished pasta** topped with the **cooked scallops** and **chopped parsley**. Serve the **roasted peppers** topped with the **saffron mayo** 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.

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