

2 SERVINGS

40-50 MINS



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

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$Ingredients^*\\$



10 oz Sustainably Sourced Sea Scallops



3 oz Diced Pancetta



1 Small Baguette



6 oz Green Beans



1 Shallot



1 Jalapeño Pepper



2 ears of Corn



2 cloves Garlic



1 oz Balsamic-Marinated Cipolline Onions



1 bunch Chives



1 oz Garlic & Herb Spreadable Butter



¼ cup Buttermilk



1/4 cup Cream



1/3 cup Mirepoix



2 Tbsps Sliced Roasted Almonds



1 Tbsp Smoky Spice Blend¹



"Alexa, find Blue Apron recipes."

Prepare the ingredients

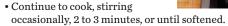
- Remove the spreadable butter from the refrigerator to soften.
- Place an oven rack in the center of the oven; preheat to 450°F.
- · Wash and dry the fresh produce.
- Peel and roughly chop 2 cloves of garlic.
- Peel and finely chop the **shallot**.
- · Remove any husks and silks from the corn; cut the kernels off the cobs.
- Cut off and discard any stem ends from the green beans.
- · Roughly chop the onions.
- Halve the baguette.
- Thinly slice the chives.
- Cut off and discard the stem of the pepper. Halve lengthwise; remove the ribs and seeds, then small dice. Thoroughly wash your hands, knife, and cutting board immediately after handling.

2 Make the creamy corn

- In a medium pot, heat a drizzle of olive oil on medium-high until hot.
- Add the pancetta in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the chopped garlic and chopped shallot; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until lightly
- browned and slightly softened.
- Add the mirepoix (carefully, as the liquid may splatter) and as much of the diced pepper as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until softened and the liquid is slightly reduced in volume.
- Add the corn kernels and 2 tablespoons of water; season with salt and pepper. Cook, stirring occasionally for 2 to 3 minutes, or until the liquid is slightly thickened.
- Add the cream and buttermilk. Cook, stirring occasionally, 2 to 3 minutes, or until the sauce is slightly thickened and the pancetta is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired. Cover to keep warm.

Cook the green beans

- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high
- Add the green beans. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Season with salt and pepper.



- Turn off the heat; stir in the **chopped onions**.
- Transfer to a plate; cover with foil to keep warm.
- Rinse and wipe out the pan.

4 Make the garlic-herb bread

- Place the halved baguette on a sheet pan, cut side up.
- Evenly spread the softened butter onto the cut sides of the baguette.
- Toast in the oven 6 to 8 minutes, or until lightly browned and slightly crispy.
- · Transfer to a cutting board and carefully halve on an angle.



5 Cook the scallops & serve your dish

- 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 enough of the spice blend to coat (you may have extra).
- In the same pan, heat a drizzle of olive oil on medium-high until hot.

cooked through. Turn off the heat.

- Add the seasoned scallops in an even layer. Cook 3 to 5 minutes, or until browned. Flip and cook 1 to 2 minutes, or until lightly browned and
- Evenly divide the **creamy corn** between two serving bowls. Top with the cooked scallops. Serve the cooked green beans and garlic-herb bread on the side. Garnish the scallops with the sliced chives. Garnish
- the green beans with the 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

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