

Seared Scallops over Creamy Corn & Pancetta

with Balsamic Green Beans & Garlic-Herb Bread

WHY WE LOVE THIS DISH

Our rich, creamy base—made with sweet corn, mirepoix, and pancetta—is perfectly balanced by delicate, simply seared scallops, plus a side of crispy garlic-herb bread to soak it all up.

INGREDIENT IN FOCUS

Mirepoix is a classic trio of diced onions, carrots, and celery used as an aromatic flavor base for a variety of dishes. Ours comes pre-prepped and lightly seasoned, so you get all the flavor with a little less chopping!



PREMIUM

2 SERVINGS

⌚ 40-50 MINS






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

blueapron.com/wine

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
-  1/4 cup Buttermilk

-  1/4 cup Cream
-  1/3 cup Mirepoix
-  2 Tbsps Sliced Roasted Almonds
-  1 Tbsp Smoky Spice Blend¹

1. Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 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.



3 Cook the green beans

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **green beans**. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Season with salt and pepper.
- Continue to cook, stirring occasionally, 2 to 3 minutes, or until softened.
- 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.
- 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 cooked through. Turn off the heat.
- 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

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