

# Seared Scallops & Truffle Orzo

with Spinach, Shallot & Butternut Squash

## WHY WE LOVE THIS DISH

Our rich, comforting base of tender 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 along with fresh sage leaves to imbue the squash with the herb's fragrant, savory flavor.







**PREMIUM**




4 SERVINGS

🕒 35-45 MINS

## Ingredients\*

-  20 oz Sustainably Sourced 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 Salted Butter
-  1 Tbsp Red Wine Vinegar

-  5 Tbsps Chicken Demi-Glaze
-  2 Tbsps Sliced Roasted Almonds
-  ½ tsp Truffle Zest Seasoning<sup>1</sup>

<sup>1</sup> includes natural truffle flavor and black summer truffle  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

### 1 Roast the squash

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a large pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- 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 7 minutes. Turn off the heat.
- Reserving  $\frac{1}{4}$  cup of the **pasta cooking water**, 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 a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned scallops in an even layer. Cook 3 to 4 minutes, or until lightly browned. Flip and cook 30 seconds to 1 minute, 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**, **demi-glace**, **vinegar**, **spinach**, **half the reserved pasta cooking water**, and **as much of the truffle zest as you'd like**. Cook on medium-high, stirring constantly, 1 to 3 minutes, or until the spinach is wilted and the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly 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](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, sesame, and wheat.

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