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## SCAMPI-STYLE SCALLOP LINGUINE

with Fresh Herbs & Buttery Breadcrumbs

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Lemon\***  
(1 | 2)



**Garlic**  
(4 Cloves | 8 Cloves)



**Shallot**  
(1 | 2)



**Green Herb Blend\***  
(1 | 2)



**Scallops\***  
(1 | 2)  
*Contains: Shellfish*



**Panko Breadcrumbs**  
(1 | 1)  
*Contains: Wheat*



**Linguine Pasta**  
(1 | 2)  
*Contains: Wheat*



**Chicken Stock Concentrates**  
(2 | 4)



**Shredded Parmesan\***  
(1 | 2)  
*Contains: Milk*

PREP IN **10 MIN** READY IN **35 MIN**

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Olive Oil**  
(1 tsp | 2 tsp)

**Butter\***  
(4 TBSP | 8 TBSP)  
*Contains: Milk*

**Chili Flakes**  
(Optional)

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1.



Bring a large pot of **salted water** to a boil. **Wash and dry produce.** Zest and quarter **lemon**. Peel and finely chop **garlic**. Halve, peel, and thinly slice **shallot**. Finely chop **parsley** and **chives**. Rinse **scallops** and pat dry with paper towels; toss in a medium bowl with a **drizzle of olive oil**, **lemon zest** and  $\frac{1}{4}$  of the garlic. Season with **salt**, **pepper**, and if you've got some on hand, a **pinch of chili flakes** from your pantry if desired.

2.



Melt **1 TBSP butter** (**2 TBSP for 4 servings**) in a large pan over medium-high heat. Add **half the panko** (**all for 4**) and season with **salt** and **pepper**. Cook, stirring, until golden brown and toasted, 3–4 minutes. Turn off heat; transfer to a plate and set aside. Wipe out pan. Once water is boiling, add **pasta** to pot. Cook, stirring occasionally, until al dente, 9–11 minutes. Reserve **1 cup pasta cooking water**, then drain.

3.



While pasta cooks, melt **1 TBSP butter** (**2 TBSP for 4 servings**) in pan used for panko over high heat. Add **marinated scallops**; cook, stirring, until opaque and cooked through, 2–3 minutes. Turn off heat; transfer to a second plate. Wash out pan.

4.



Melt **2 TBSP butter** (**4 TBSP for 4 servings**) in same pan over medium heat. Add **shallot** and season with **salt** and **pepper**. Cook, stirring, until softened, 2–3 minutes. Add **remaining garlic** and cook until fragrant, 30 seconds. Stir in **stock concentrates** and  $\frac{1}{4}$  cup **reserved pasta cooking water** ( $\frac{1}{3}$  cup for 4). Simmer until sauce has slightly thickened, 1–2 minutes more.

5.



Add **drained pasta**, **cooked scallops**, **cheese**, and **half the chopped herbs** to pan with sauce. Toss, adding more **reserved pasta cooking water** a splash at a time as needed until pasta is thoroughly coated in sauce. (*If **cheese clumps**, continue stirring and adding splashes of pasta cooking water until smooth.*) Turn off heat; stir in a **big squeeze of lemon juice** and season generously with **salt** and **pepper**.

6.



Divide pasta between bowls and top with as many **buttery breadcrumbs** and **remaining chopped herbs** as you like. If you've got some on hand, add a **pinch of chili flakes** from your pantry if desired. Serve with **remaining lemon wedges** on the side.

*Scallops are fully cooked when internal temperature reaches 145 degrees.*