



## TOMATO GARLIC SCALLOPS

over Lemon Herb Risotto with Parmesan

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

\* Keep refrigerated



**Yellow Onion**  
(1 | 2)



**Garlic**  
(2 Cloves | 4 Cloves)



**Roma Tomato \***  
(1 | 2)



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



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



**Arborio Rice**  
(1 | 2)



**Tuscan Heat Spice**  
(1 | 2)



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



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

#### WHAT YOU'LL NEED

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

**Cooking Oil**  
(2 tsp | 4 tsp)

**Butter**  
(2 TBSP | 3 TBSP)  
*Contains: Milk*

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

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## CHEF'S TIP

Hello, lucky EP friend! Let us get you acquainted with our current seafood obsession: scallops. These small, sweet, and succulent shellfish are the perfect complement to creamy, dreamy risotto. We know you're gonna love 'em.



**1.** Wash and dry all produce. Halve, peel, and finely dice **onion**. Peel and finely chop **garlic**. Zest and quarter **lemon**. Dice **tomato**. In a large liquid measuring cup or bowl, combine **4 cups hot water (7 cups for 4 servings)** and **stock concentrates**.



**2.** Heat a **large drizzle of oil** in a large pan over medium-high heat. Reserve **2 TBSP diced onion (3 TBSP for 4 servings)**; add remaining onion to pan. Cook, stirring occasionally, until slightly softened, 2–3 minutes. Add **rice, half the garlic, half the Tuscan Heat Spice (you'll use the rest later)**, and a **big pinch of salt**. Cook, stirring occasionally, until rice is slightly translucent, 2–3 minutes.



**3.** Add **½ cup stock** to pan with **rice mixture**. Cook, stirring, until liquid has mostly absorbed. Repeat with remaining stock—adding ½ cup at a time and stirring until liquid has mostly absorbed—until rice is al dente and mixture is creamy, 25–30 minutes. **(Depending on the size of your pan, you may need a little more or a little less liquid.)** Season generously with **salt and pepper**. Turn off heat.



**4.** While risotto cooks, pat **scallops** dry with paper towels and place in a medium bowl. Stir in **lemon zest, remaining Tuscan Heat Spice**, and a **drizzle of olive oil**. Season with **salt and pepper**. Once risotto has cooked 20 minutes, heat a second large pan over high heat. Once pan is very hot, add scallops; cook, stirring occasionally, until opaque and cooked through, 2–3 minutes. Turn off heat; transfer to a plate. Wipe out pan.



**5.** Heat same pan over medium heat. **(If pan is dry, add a drizzle of oil.)** Add **reserved onion**; cook, stirring, until lightly browned and slightly softened, 3–4 minutes. Stir in **remaining garlic, tomato**, and **2 TBSP water**. Bring to a simmer and cook until tomato is saucy, 2–3 minutes. Stir in **scallops** and **1 TBSP butter** until thoroughly coated. Season with **salt and pepper**.



**6.** To pan with **risotto**, stir in **1 TBSP butter (2 TBSP for 4 servings)**, **half the Parmesan**, and a **big squeeze of lemon juice**. Taste and season with **salt and pepper**. Divide between bowls and top with **scallop mixture**. Sprinkle with remaining **Parmesan** and serve with **remaining lemon wedges** on the side.

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

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