



BAY SCALLOP LINGUINE

with Creamy Lemon Sauce, Tomato & Chives

WHAT WE SEND (2 servings | 4 servings)

❄️ Keep refrigerated

Scallops are fully cooked when internal temperature reaches 145 degrees.



Lemon *
(1 | 2)



Chives *
(1 | 2)



Roma Tomato *
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Bay Scallops *
(1 | 2)
Contains shellfish



Linguine Pasta
(1 | 2)
Contains wheat



Cream Cheese *
(2 | 4)
Contains milk



Chicken Stock
Concentrate
(1 | 2)



Shredded
Parmesan *
(1 | 2)
Contains milk

WHAT YOU'LL NEED

Butter
(2 TBSP | 4 TBSP)
Contains milk

Vegetable Oil
(1 tsp | 1 tsp)

CHEF'S TIP

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



1. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Zest and quarter **lemon**. Finely chop **chives**. Dice **tomato**. Peel and finely chop **garlic**. Pat **scallops** dry with paper towels; season all over with **salt** and **pepper**.



2. Once water is boiling, add **pasta** to pot. Cook until al dente, 9-11 minutes. Reserve $\frac{1}{2}$ cup **pasta cooking water**, then drain.



3. Meanwhile, heat **1 TBSP butter** (2 TBSP for 4 servings) and a **drizzle of oil** in a large pan over high heat. Once pan is very hot, add **scallops** and cook, stirring occasionally, until browned and cooked through, 2-3 minutes. Transfer scallops to a plate and set aside. Remove pan from heat to cool for 1 minute, then heat over medium low.



4. Add **1 TBSP butter** (2 TBSP for 4 servings) and **garlic** to same pan; cook until fragrant, 30 seconds. Add **tomato** and season with **salt** and **pepper**. Cook, stirring, until just softened, 2-3 minutes. Stir in **cream cheese**, **stock concentrate**, and $\frac{1}{4}$ cup **plain water** ($\frac{1}{3}$ cup for 4 servings). Add **half the Parmesan** (you'll use the rest later); stir until thoroughly combined. Remove pan from heat. Season sauce with **salt** and **pepper**.



5. Once **pasta** is drained, heat pan with **sauce** over medium heat; add pasta, **scallops** (discard any excess liquid on plate), **lemon zest**, **half the chives**, and a squeeze of **lemon juice**. Toss, adding splashes of **reserved pasta cooking water** as necessary, until everything is coated in a creamy sauce, 1-2 minutes. Season with **salt** and **pepper**.



6. Divide **pasta** between bowls and top with **remaining chives** and **Parmesan**. Serve with **remaining lemon wedges** on the side.

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