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BAY SCALLOP LINGUINE

with Creamy Lemon Sauce, Tomato & Chives

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



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

**Kosher Salt
Black Pepper**

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Vegetable Oil
(1 tsp | 1 tsp)

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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.



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



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



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.



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** ($\frac{1}{2}$ cup for 4). Add **half the Parmesan** (**save the rest for serving**); stir until thoroughly combined. Remove pan from heat. Season sauce with **salt** and **pepper**.



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 pasta is thoroughly coated in sauce, 1–2 minutes. Season with **salt** and **pepper**.



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

Scallops are fully cooked when internal temperature reaches 145 degrees.

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