



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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