



#### In your box

- 5 oz. Corn Kernels
- 2 Saltine Crackers
- 1 Shallot
- 2 oz. Shredded Parmesan Cheese
- 3 oz. Snap Peas
- 2 Russet Potatoes
- 1 oz. Lemon Garlic Herb Butter
- ¼ oz. Crumbled Bacon
- 2 oz. Light Cream Cheese

#### Customize It Options

- 8 oz. Scallops
- 8 oz. Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 16 oz. Scallops—Double Portion
- No protein

\*Contains: milk, wheat, soy

#### You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Large Non-Stick Pan, Baking Sheet, Medium Pot



Culinary Collection

## Scallops and Corn-Bacon Cream Sauce

with roasted Parmesan potatoes

NUTRITION per serving—Calories: 679, Carbohydrates: 66g, Fat: 34g, Protein: 35g, Sodium: 1674mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

45-55 min.

Cook Within

3 days

Difficulty Level

Expert

Spice Level

Not Spicy

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **Parmesan**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

### Customize It Instructions

- If using **shrimp**, follow same instructions as scallops in Steps 2 and 4, cooking until shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **chicken**, pat dry and season all over with a pinch of **salt** and **pepper**. Follow same instructions as scallops in Step 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **16 oz. scallops**, follow same instructions as **8 oz. scallops**, cooking in batches if necessary until scallops reach a minimum internal temperature of 145 degrees.
- If cooking **without a protein**, omit end of Step 2 and entire Step 4.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



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### Roast the Potatoes

- Halve **potatoes** lengthwise.
- Place potatoes on prepared baking sheet, cut side up, and top with 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into potatoes.
- Flip potatoes cut side down and roast in hot oven until tender, 20-25 minutes.
- Carefully remove from oven. Using a utensil, press down on potatoes until slightly flattened. Flip potatoes cut side up and top with half the **Parmesan** (reserve remaining for garnish).
- Roast again until cheese is bubbling and lightly browned, 5-8 minutes.
- While potatoes roast, prepare ingredients.



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### Prepare the Ingredients

- Trim and cut **snap peas** into 1" pieces on an angle.
- Trim, peel, and cut **shallot** into ¼" slices.
- Crush **crackers**.
- Pat **scallops** dry.



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### Cook the Sauce

- Place a medium pot over medium heat and add 1 tsp. **olive oil**. Add **shallot** and **bacon** to hot pot. Stir occasionally until shallot is tender and bacon is slightly crisped, 3-4 minutes.
- Add **snap peas** and **corn**. Stir occasionally, 2 minutes.
- Add **cream cheese**, ½ cup **water**, ¼ tsp. **salt**, and a pinch of **pepper**. Bring to a boil, stirring constantly to incorporate cream cheese.
- Once boiling, remove from burner. Stir in **butter**.



4

### Cook the Scallops

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **scallops** to hot pan and cook until scallops reach a minimum internal temperature of 145 degrees, 1-2 minutes per side.
- Remove from burner.



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### Finish the Dish

- Plate dish as pictured on front of card, topping **sauce** with **scallops** and garnishing with crushed **crackers** and remaining **Parmesan**. Bon appétit!