



In your box

- ¼ oz. Cilantro
- 1 Ear of Corn
- 1 oz. Butter
- 1 Poblano Pepper
- 1 tsp. Cajun Seasoning
- 4 tsp. Mirepoix Base
- 1 oz. Queso Fresco
- 1 oz. Grated Cotija Cheese
- ½ cup Arborio Rice

Customize It Options

- 8 oz. Scallops
- 16 oz. Scallops—Double Portion
- 8 oz. Shrimp
- 10 oz. Steak Strips

*Contains: milk

You will need

Olive Oil, Salt

Medium Pot, Medium Non-Stick Pan, Small Pot



Culinary Collection

Scallop Elote Risotto

with corn and poblano

NUTRITION per serving—Calories: 592, Carbohydrates: 56g, Fat: 31g, Protein: 26g, Sodium: 1532mg.

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

35-45 min.

Cook Within

3 days

Difficulty Level

Intermediate

Spice Level

Medium

👑 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
- Bring 3 cups **water** to a boil in a small pot

Customize It Instructions

- If using **16 oz. scallops**, follow same instructions as 8 oz. scallops, cooking in batches if necessary
- If using **shrimp**, follow same instructions as scallops in Steps 1 and 4, cooking undisturbed until seared on one side, 2-3 minutes. Flip, and cook until shrimp reaches minimum internal temperature, 1-2 minutes.
- If using **steak strips**, separate steak strips and pat dry. Season all over with **seasoning blend**. Follow same instructions as scallops in Step 4, cooking until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Stem **poblano pepper**, seed, and cut into ¼" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Coarsely chop **cilantro** (no need to stem).
- Pat **scallops** dry, and season all over with **seasoning blend**. *Scallops will vary in amount as they are portioned by weight. Don't worry, the sweet flavor and tender texture will be the same.*



2

Cook the Vegetables

- Place a medium pot over medium-high heat and add 2 tsp. **olive oil**. Add **poblano** and **corn** to hot pot and stir occasionally until slightly browned and starting to soften, 3-4 minutes.
- Transfer vegetables to a plate. Keep pot over medium-high heat.



3

Make the Risotto

- Add **rice** to hot pot with **mirepoix base** and ½ cup **boiling water** from small pot. Stir constantly until water is almost completely evaporated, 1-2 minutes.
- Add ½ cup boiling water and stir often again until nearly all water is absorbed. Repeat this process, stirring often, 18-20 minutes.
- Taste *risotto as you cook, checking for tenderness. When rice has no more "bite" or crunch, it's done. There may be water left.*
- Remove from burner. Stir in **vegetables**, **butter**, **cotija cheese**, and ¼ tsp. **salt**. Cover and set aside.



4

Cook the Scallops

- Place a medium non-stick pan over medium-high heat and add 2 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.



5

Finish the Dish

- Plate dish as pictured on front of card, topping **risotto** with **scallops** and garnishing with **queso fresco** (crumbling with your hands if needed) and **cilantro**. Bon appétit!