



- In your box**
- ½ tsp. Garlic Salt
 - 8 oz. Asparagus
 - 1 oz. Crumbled Bacon
 - 2 Green Onions
 - 12 oz. Fingerling Potatoes
 - .46 oz. Brown Sugar
 - 2 oz. Shredded Cheddar Cheese
 - 1 oz. Dark Brown Sherry Cooking Wine

- Customize It Options**
- 8 oz. Scallops
 - 16 oz. Double Portion--Scallops
 - 13 oz. Boneless Skinless Chicken Breasts
 - 8 oz. Shrimp
 - 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)

*Contains: milk

- You will need**
- Olive Oil, Pepper, Cooking Spray
 - Baking Sheet, Mixing Bowl, Large Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Culinary Collection



Brown Sugar and Bacon-Glazed Scallops

with cheddar fingerling potatoes and asparagus

NUTRITION per serving--Calories: 533, Carbohydrates: 43g, Sugar: 10g, Fiber: 6g, Protein: 32g, Sodium: 1519mg, Fat: 27g, Saturated Fat: 9g
 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	Cook Within	Difficulty Level	Spice Level
45-55 min.	3 days	Intermediate	Not Spicy

Before you cook

All cook times are approximate based on testing.

- 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: **garlic salt, green onions**

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 2 and 4, cooking undisturbed until shrimp reaches minimum internal temperature, 2-3 minutes.
- If using **ribeye**, follow same instructions as scallops in Steps 2 and 4, cooking undisturbed until steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **chicken breasts**, follow same instructions as scallops in Steps 2 and 4, cooking undisturbed until chicken reaches minimum internal temperature, 5-7 minutes per side.



1. Start the Potatoes

- Halve **potatoes** lengthwise.
- Place potatoes on prepared baking sheet and toss with 2 tsp. **olive oil**, half the **garlic salt** (reserve remaining for asparagus), and a pinch of **pepper**.
- Spread into a single layer on baking sheet, cut side down. Roast in hot oven, 10 minutes.
- While potatoes roast, prepare ingredients.



2. Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Trim woody ends off **asparagus**.
- Pat **scallops** dry.



3. Finish Potatoes and Roast Asparagus

- In a mixing bowl, combine **asparagus**, 1 tsp. **olive oil**, remaining **garlic salt**, and a pinch of **pepper** until asparagus is coated.
- Remove baking sheet from oven. Carefully, flip **potatoes** cut side up and push to one side. Top potatoes with **cheese**. Transfer asparagus to empty half and spread into a single layer. *Baking sheet will be hot! Use a utensil.*
- Roast in hot oven until potatoes and asparagus are tender, 8-10 minutes.
- While vegetables roast, cook scallops.



4. Cook the Scallops

- Place a large 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.
- Transfer scallops to a plate. Keep pan over burner and lower heat to medium.



5. Make Glaze and Finish Dish

- Add **bacon** and **white portions of green onions** to hot pan. Stir often until onions are translucent, 2-3 minutes.
- Stir in **sherry** and **brown sugar**. Then stir occasionally until a sticky glaze forms, 2-3 minutes.
- Remove from burner. Add **scallops** and flip until coated.
- Plate dish as pictured on front of card, topping **potatoes** with **green portions of green onions**. Bon appétit!