



Lemon Rockefeller Scallop Penne

WITH GARLIC BREADCRUMBS

Express Plus



Prep & Cook Time

20-30 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Pepper
Medium Non-Stick Pan, Large
Non-Stick Pan

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

¾ oz. Roasted Garlic & Herb Butter
8 oz. Cooked Penne Pasta
½ oz. Baby Spinach
2 Tbsp. Panko Breadcrumbs
½ tsp. Garlic Salt
½ oz. Shredded Parmesan Cheese
4 fl. oz. Cream Sauce Base
2 Garlic Cloves
1 Lemon

Customize It Options

8 oz. Scallops
8 oz. Shrimp
16 oz. Double Portion Scallops

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/24637

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

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

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **butter, cheese, garlic salt**



1. Prepare the Ingredients

- Tear **spinach** leaves.
- Halve **lemon** lengthwise. Cut one half into wedges and juice the other half.
- Mince **garlic**.

Customize It Instructions

- If using **16 oz. scallops**, follow same instructions as 8 oz. scallops, working in batches if necessary.
- If using **shrimp**, follow same instructions as scallops in Step 4, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.



2. Toast the Breadcrumbs

- Place a medium non-stick pan over medium heat.
- Add half the **butter** (reserve remaining for sauce) and **panko** to hot pan. Stir frequently until panko turns golden-brown, 2-3 minutes.
- Remove from burner. Transfer breadcrumbs to a plate. Reserve pan; no need to wipe clean.
- While panko toasts, continue recipe.



3. Make the Pasta

- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **garlic** to hot pan. Stir occasionally until browned, 1-2 minutes.
- Add **cream base**, 1 Tbsp. **lemon juice**, half the **cheese** (reserve remaining for garnish), remaining **butter**, and half the **garlic salt** (reserve remaining for scallops). Bring to a simmer.
- Once simmering, add **pasta** and **spinach**. Stir occasionally until combined and heated through, 3-4 minutes.
- Remove from burner.
- While pasta cooks, continue recipe.



4. Cook Scallops and Finish Dish

- Pat **scallops** dry and season all over with remaining **garlic salt** and a pinch of **pepper**. *Scallops will vary in amount as they are portioned by weight. Don't worry, the sweet flavor and tender texture will be the same.*
- Return pan used to toast panko to medium-high heat and add 1 tsp. **olive oil**. Add scallops to hot pan and cook undisturbed until browned and scallops reach a minimum internal temperature of 145 degrees, 1-2 minutes per side.
- Remove from burner.
- Plate dish as pictured on front of card, topping **pasta** with scallops and garnishing with remaining **cheese** and **breadcrumbs**. Squeeze **lemon wedges** over to taste. Bon appétit!