



In your box

- 1 Lemon
- 1 Shallot
- ¾ cup Arborio Rice
- 2 Garlic Cloves
- ½ fl. oz. Basil Oil
- 4 tsp. Mirepoix Broth Concentrate
- 2 oz. Baby Spinach
- ½ tsp. Garlic Salt
- .8 oz. Truffle Butter

Customize It Options

- 8 oz. Scallops
- 8 oz. Shrimp
- 13 oz. Boneless Skinless Chicken Breasts
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)

*Contains: milk

You will need

- Olive Oil, Salt, Pepper
- 2 Medium Pots, 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



Lemon and Basil Oil Scallops

with truffle and spinach risotto

NUTRITION per serving—Calories: 658, Carbohydrates: 75g, Sugar: 5g, Fiber: 5g, Protein: 22g, Sodium: 1681mg, Fat: 31g, Saturated Fat: 8g
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

50-60 min.

Cook Within

3 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Bring 4 cups **water** to a boil in a medium pot



Customize It Instructions

- If using **shrimp**, follow same instructions as scallops in Step 5, cooking undisturbed until shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **NY strip steak**, follow same instructions as scallops in Step 5, cooking until steak reaches minimum internal temperature, 9-11 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **chicken breasts**, follow same instructions as scallops in Step 5, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.

1. Prepare Ingredients and Make Vinaigrette

- Peel **shallot**. Cut into ¼" dice.
- Coarsely chop **spinach**.
- Halve **lemon**. Juice one half and cut other half into quarters.
- Mince **garlic**.
- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**. Add shallot to hot pan and stir occasionally until tender, 3-4 minutes.
- Remove from burner. Transfer shallot to a mixing bowl and add **basil oil**, 1 tsp. **lemon juice**, and a pinch of **salt** and **pepper**. Stir to combine, then set aside.
- Wipe pan clean and reserve.

2. Cook the Garlic Spinach

- Return pan used to cook shallot to medium heat and add 1 tsp. **olive oil**. Add **garlic** to hot pan and stir until aromatic, 30-60 seconds.
- Add **spinach** and stir often until wilted, 2-3 minutes.
- Remove from burner and transfer garlic spinach to a plate. Wipe pan clean and reserve.



3. Start the Risotto

- Place another medium pot over medium-high heat and add 2 tsp. **olive oil**.
- Add **rice** to hot pot. Stir occasionally until rice is toasted and opaque, 1-2 minutes.
- Add **mirepoix broth concentrate** and 1 cup **boiling water** from other pot to pot with rice. *Rice should just be covered by water.* Stir often until nearly all water is absorbed.



4. Finish the Risotto

- Add ½ cup **boiling water** from other pot. 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 **truffle butter** and **garlic salt** until combined, then stir in **garlic spinach**. Cover and set aside.



5. Cook Scallops and Finish Dish

- Pat **scallops** dry. *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 cook spinach to medium-high heat and add 2 tsp. **olive oil**. Add scallops to hot pan and cook 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 **risotto** with scallops and scallops with **vinaigrette**. Squeeze **lemon wedges** over to taste. Bon appétit!