



Summery Brown-Butter Scallops with Feta and Tarragon Dressing

Special Plus











25 Minutes



You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!**

Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.



-  Jumbo Scallops
227 g | 454 g
-  Corn on the Cob
1 | 2
-  Peach
1 | 2
-  Tarragon
7 g | 14 g
-  Lemon
1 | 2
-  Spring Mix
56 g | 113 g
-  Garlic, cloves
1 | 2
-  Ciabatta Roll
2 | 4
-  Feta Cheese, crumbled
1/4 cup | 1/2 cup
-  Arugula and Spinach Mix
56 g | 113 g

No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Service Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 5, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST. Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PACEPRO Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$245.99 CAD). Canadian Tire is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at [hellofresh.ca/freshsummer](https://www.hellofresh.ca/freshsummer).

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Ingredient quantities	56 g	113 g
	2 person	4 person

Pantry items | Unsalted butter, pepper, salt, sugar, oil

Cooking utensils | Baking sheet, large bowl, large non-stick pan, measuring spoons, paper towels, small bowl, strainer, whisk, zester

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1



Char corn

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Remove 2 tbsp (4 tbsp) butter from the fridge and set aside to come up to room temperature.

- Husk **corn**. With **corn** on its side, carefully cut **corn** from cob, turning cob as you go.
- Add **corn** to an unlined baking sheet. Char **corn** in the **top** of the oven, stirring halfway through, until tender and some dark-brown spots appear, 5-6 min.
- Transfer **corn** to a plate. Set aside.

4



Toast ciabatta

- Spread **garlic butter** over cut-sides of ciabatta.
- Transfer **ciabatta**, cut-sides up, to the same baking sheet (from step 1). Toast in the **middle** of the oven until golden-brown, 3-4 min. (**NOTE:** Keep your eye on ciabattas so they don't burn!)
- Halve **ciabattas** diagonally.

2



Prep

- While **corn** broils, peel, then mince or grate **garlic**.
- Zest, then juice **lemon**.
- Pull **tarragon leaves** from stems, then finely chop.
- Cut sections off of **peach**, avoiding pit, then cut each section into ½-inch pieces.
- Halve **ciabatta**.
- Using a strainer, drain and rinse **scallops**, then pat dry with paper towels.

5



Sear scallops in brown butter

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted.
- Add **scallops**, then season with **salt** and **pepper**. Sear, flipping halfway through, until golden-brown, 1-2 min per side.**
- Remove the pan from heat, then add **lemon zest** and **remaining garlic**. Toss **scallops** until fragrant, 15 sec.

3



Make dressing and garlic butter

- Add **1 tbsp** (2 tbsp) **lemon juice**, **1 ½ tbsp** (3 tbsp) **oil**, **¼ tsp** (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **tarragon** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Combine **2 tbsp** (4 tbsp) **softened butter** and **half the garlic** in a small bowl. Season with **salt** and **pepper**.

6



Finish and serve

- Add **peaches**, **corn**, **arugula** and **spinach mix** and **spring mix** to the bowl with **dressing**. Toss to combine.
- Divide **salad** and **ciabattas** between plates. Top **salad** with **feta**, then **scallops**.
- Sprinkle **any remaining tarragon** over top. Drizzle **any remaining brown butter** over **scallops**, if desired.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.