



Coquilles Saint-Jacques-Inspired Scallops

with Chive Mash and Spinach-Arugula Salad

Special Plus

35 Minutes



Jumbo Scallops
227 g | 454 g



Russet Potato
2 | 4



Shallot
1 | 2



Cream
113 ml | 237 ml



Panko Breadcrumbs
1/2 cup | 1/2 cup



Lemon
1 | 1



Cream Sauce Spice Blend
1 1/2 tbsp | 2 1/2 tbsp



White Cheddar Cheese, shredded
1/2 cup | 1 cup



Garlic Spread
2 1/2 tbsp | 4 1/2 tbsp



Chives
7 g | 14 g



Baby Spinach
56 g | 113 g

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.

1



Prep and start potatoes

- Before starting, wash and dry all produce.

- Peel, then cut **potatoes** into 1-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-high. Simmer, uncovered, until fork-tender, 10-12 min.

2



Prep and make dressing

- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Peel, then cut **shallot** into ¼-inch pieces.
- Thinly slice **chives**.
- Pat **scallops** dry with paper towels, then season with **salt** and **pepper**.
- Add **lemon juice**, **½ tbsp** (1 tbsp) **oil** and **¼ tsp** (½ tsp) **sugar** to a large bowl. Whisk to combine, then season with **salt** and **pepper**. Add **spinach** but don't toss.

3



Toast panko and cook scallops

- Heat a large non-stick pan over medium heat.
- When hot, add **half the garlic spread**. Swirl the pan to melt.
- Add **half the panko** (use all for 4 ppl). Cook, stirring constantly, until golden, 2-3 min.
- Season with **salt** and **pepper**, then transfer to a small bowl.
- Increase heat under the pan to medium-high.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **scallops**. Sear, flipping halfway through, until golden-brown, 1-2 min per side.**
- Transfer to a plate, then cover to keep warm.

4



Make cream sauce

- Reduce heat of the same pan to medium.
- Add **remaining garlic spread** and **shallots**. Cook, stirring occasionally, until **shallots** soften, 1-2 min.
- Sprinkle **Cream Sauce Spice Blend** over top. Cook, stirring constantly, until **shallots** are coated, 30 sec.
- Pour in **cream**. Remove the pan from heat. Cook, stirring often, until slightly thickened, 1-2 min. Season with **salt** and **pepper**.

5



Mash potatoes

- Drain and return **potatoes** to the same pot, off heat.
- Mash **2 tbsp** (4 tbsp) **butter**, **4 tbsp** (8 tbsp) **milk** and **cheddar cheese** into **potatoes** until **creamy**.
- Stir in **half the chives**. Season with **salt** and **pepper**.

6



Finish and serve

- Stir **lemon zest** and **remaining chives** into **toasted panko mixture**.
- Toss **spinach** with **dressing**.
- Divide **potatoes** between plates.
- Top with **scallops**.
- Pour **cream sauce** over top.
- Sprinkle **toasted panko mixture** over top.
- Serve **salad** alongside.

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