



Scallop Linguine in Rosé Sauce

with Sugar Snap Peas and Crispy Shallots

Special Plus

25 Minutes



Jumbo Scallops
227 g | 454 g



Fresh Linguine
227 g | 454 g



Ciabatta Roll
1 | 2



Sugar Snap Peas
113 g | 227 g



Crispy Shallots
28 g | 56 g



Cream
56 ml | 113 ml



Sun-Dried
Tomato Pesto
1/4 cup | 1/2 cup



Parmesan
Cheese, shredded
1/4 cup | 1/2 cup



Garlic Spread
2 tbsp | 4 tbsp



Chicken Broth
Concentrate
1 | 2

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

- Before starting, preheat the oven to 450°F.
- Add 10 cups water and 1 tbsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Wash and dry all produce.
- Trim, then halve **sugar snap peas**.
- Using a strainer, drain and rinse **scallops**. Pat very dry with paper towels. Season with **salt** and **pepper**.



2 Sear scallops

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **scallops**. Sear, flipping halfway through, until golden-brown, 1-2 min per side. ** Remove from heat, then add **half the garlic spread**. Toss to coat until **garlic spread** melts.
- Transfer **scallops** to a plate, cover to keep warm.
- Carefully wipe the pan clean.



3 Cook sugar snap peas and sauce

- Reheat the same pan over medium-high.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **sugar snap peas**. Cook, stirring often, until starting to soften, 1 min. Season with **salt** and **pepper**.
- Add **pesto**, **broth concentrate**, **cream** and ½ **cup** (1 **cup**) **milk**. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min.
- Remove from heat.



4 Cook pasta

- Meanwhile, add **linguine** to the boiling water. Cook, uncovered, stirring occasionally, until tender, 2-4 min.
- Reserve ¼ **cup** (½ **cup**) **pasta water**, then drain **linguine** and return to the same pot, off heat.
- Stir in 1 **tbsp** (2 **tbsp**) **butter** into the **linguine**.



5 Make garlic bread

- Halve **ciabatta buns**.
- Spread **remaining garlic spread** on **ciabatta halves**, then sprinkle with **half the Parmesan**. Arrange **ciabatta** on a parchment-lined baking sheet, cut-sides up. Toast until golden-brown, 3-4 min. (**TIP**: Keep an eye on ciabatta so they don't burn!)



6 Finish and serve

- Add **sauce** and **reserved pasta water** (from step 4) to the pot with **linguine**. Toss to coat.
- Divide **pasta** between bowls. Top with **scallops**.
- Sprinkle with **crispy shallots** and **remaining Parmesan**.
- Serve with **garlic bread**.