



Fiery Red Pepper Scallop Linguine

with White Wine

Fresh Pasta

Spicy

20 Minutes



Jumbo Scallops
227 g | 454 g



Fresh Linguine
227 g | 454 g



Roasted Pepper Pesto
¼ cup | ½ cup



White Cooking Wine
4 tbsp | 8 tbsp



Garlic Spread
2 tbsp | 4 tbsp



Baby Spinach
56 g | 113 g



Chili Flakes
1 tsp | 1 tsp



Shallot
1 | 2



Cream
56 ml | 113 ml



Zucchini
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.

Pantry items | Salt, pepper, oil

Cooking utensils | Large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, strainer

1



Prep

- Before starting, 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.

- Peel, then cut **shallot** into ¼-inch pieces.
- Halve **zucchini** lengthwise, then cut into ¼-inch half-moons
- Roughly chop **spinach**.
- Using a strainer, drain and rinse **scallops**. Pat very dry with paper towels.
- Season **scallops** with **salt** and **pepper**.

2



Cook scallops

- Heat a large non-stick pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then scallops. Sear, until golden-brown, 1-2 min.
- Add **half the garlic spread** to pan, then flip **scallops**. Sear, until golden-brown on the other side and cooked through, 1-2 min.**
- Transfer to a plate. Cover to keep warm.

3



Start sauce

- Reduce heat to medium.
- Add **remaining garlic spread**, then swirl the pan to melt. Add **zucchini**. Cook, stirring occasionally, until tender-crisp, 3-4 min.
- Add **shallots** and **¼ tsp** (½ tsp) **chili flakes**. Cook, stirring constantly, until fragrant, 1 min.
- Add **white wine**. Cook, stirring often, until slightly thickened, 1-2 min.
- Add **red pepper pesto** and **cream**. Cook, stirring constantly until warmed through, 1-2 min.
- Season with **salt** and **pepper**, to taste.

4



Cook noodles

- Meanwhile, add **linguine** to the boiling **water**. Cook uncovered, stirring occasionally until tender, 3-4 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then drain.

5



Assemble pasta

- Add **sauce** and **spinach** to pot with **linguine**. Stir, until **spinach** is wilted, 30 sec.

6



Finish and serve

- Divide **linguine** between plates.
- Top with **scallops**.
- Sprinkle over more **chili flakes**, if desired.

Measurements within steps

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

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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