



# Summery Brown-Butter Scallops

## with Feta and Tarragon Dressing

Special Plus

25 Minutes



Jumbo Scallops  
227 g | 454 g



Corn on the Cob  
1 | 2



Stone Fruit  
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 | 1/4 cup



Arugula and  
Spinach Mix  
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.

**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.

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 **stone fruit**, 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.

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**.

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.)

5



### Sear scallops

- 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.

6



### Finish and serve

- Add **stone fruit**, **corn**, **arugula** and **spinach mix** and **spring mix** to the bowl with **dressing**. Toss to combine.
- Divide **salad** and **ciabatta** 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.