



Lemon-Butter Scallops over Bacon and Leek Orzo

with Garlic-Walnut Crumble

Special Plus

35 Minutes



Jumbo Scallops
227 g | 454 g



Bacon Strips
100 g | 200 g



Orzo
170 g | 340 g



Baby Heirloom
Tomatoes
113 g | 227 g



Snow Peas
56 g | 113 g



Leek, sliced
56 g | 113 g



Lemon
1 | 2



Parsley
7 g | 14 g



Garlic, cloves
2 | 4



Parmesan
Cheese, shredded
¼ cup | ½ cup



Walnuts,
chopped
28 g | 56 g



Miso Broth
Concentrate
2 | 4

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, wash and dry all produce.

- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Halve **tomatoes**.
- Peel, then mince or grate **garlic**.
- Roughly chop **parsley**.
- Trim **snow peas**, if you like.
- On a clean cutting board, cut **bacon** crosswise into ½-inch pieces.

2



Start orzo

- Heat a large pot over medium-high. When hot, add **1 tbsp** (2 tbsp) **oil**, then **orzo** and **leeks**. Season with **salt** and **pepper**. Cook, stirring often, until **orzo** is toasted, 1-2 min.
- Add **broth concentrate** and **2 ½ cups** (4 ½ cups) **water**. Bring to a boil over high. Reduce heat to medium-low.
- Cover and cook, stirring occasionally, until **orzo** is tender and liquid has absorbed, 14-18 min. (**TIP**: if liquid reduces before orzo is done, add more water, ¼ cup at a time as needed.)

3



Cook bacon and make walnut crumble

- Heat a large non-stick pan over medium. When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min. ****** Remove from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside. Discard all but ½ **tbsp** (1 **tbsp**) **fat** from the pan.
- Reheat the same pan over medium. Add **walnuts** and **garlic**. Cook, stirring often, until **mixture** is toasted and fragrant, 1-2 min.
- Transfer **mixture** to a small bowl. Stir in **lemon zest**. Wipe out the pan.

4



Cook veggies and prep scallops

- Reheat the same pan over medium-high.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, **tomatoes** and **snow peas**. Season with **salt** and **pepper**. Cook, stirring often, until **snow peas** and **tomatoes** are tender, 3-4 min.
- Transfer **veggies** to a plate. Cover to keep warm. Carefully wipe out pan.
- Using a strainer, drain and rinse **scallops**. Pat very dry with paper towels. Season with **salt** and **pepper**.

5



Cook scallops and finish orzo

- Heat the same pan over medium-high. When hot, add **1 tbsp** (2 **tbsp**) **butter**, then swirl the pan until melted.
- Add **scallops**. Sear, flipping halfway through, until golden, 1-2 min per side. ******
- Meanwhile, add **Parmesan**, **bacon**, **half the parsley**, ½ **tbsp** (1 **tbsp**) **lemon juice** and **1 tbsp** (2 **tbsp**) **butter** to **orzo**. Season with **salt** and **pepper**. Stir to mix.

6



Finish and serve

- Divide **orzo** between plates.
- Top with **veggies** and **scallops**. Spoon **any remaining butter sauce** from the pan over **scallops**.
- Top with **garlic-walnut crumble**.
- Sprinkle **remaining parsley** over top.
- Squeeze a **lemon wedge** over top, if desired.

** Cook shellfish and pork to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively, as size may vary.