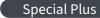


HELLO FRESH Lemon-Butter Scallops over Bacon and Leek Orzo

with Garlic-Walnut Crumble



35 Minutes



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.

56 g | 113 g Ingredient guantities

Pantry items | Unsalted butter, oil, salt, pepper

Cooking utensils | Large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, slotted spoon, small bowl, strainer, zester



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.



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.)



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.



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.



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.



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.