



# Buttery Scallops and Bacon Jam

## with Parsnip-Potato Mash and Salad

Special Plus

35 Minutes



Jumbo Scallops  
227 g | 454 g



Bacon Strips  
100 g | 200 g



Parsnip  
1 | 2



Russet Potato  
2 | 4



Arugula and Spinach Mix  
113 g | 226 g



Baby Tomatoes  
113 g | 227 g



Red Onion  
1 | 2



Chives  
7 g | 14 g



Cream  
113 ml | 237 ml



Parmesan Cheese, shredded  
½ cup | 1 cup



Red Wine Vinegar  
3 tbsp | 6 tbsp



Brown Sugar  
1 tbsp | 2 tbsp



Whole Grain Mustard  
1 tbsp | 2 tbsp

**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.

Ingredient quantities **56 g** | **113 g**  
2-serving | 4-serving

**Pantry items** | Butter, sugar, oil, salt, pepper

**Cooking utensils** | Large bowl, large pot, measuring spoons, medium non-stick pan, paper towels, potato masher, small bowl, strainer, vegetable peeler

1



## Start mash

- Before starting, wash and dry all produce.
- Peel, then cut **parsnips** into ½-inch pieces.
- Remove any brown spots from **potatoes**, then peel and cut into 1-inch pieces.
- To a large pot, add **parsnips, potatoes, 2 tsp salt** and **enough water** to cover by approx. 1 inch (use same for 4 servings).
- Cover and bring to a boil over high. Once boiling, reduce heat to medium-high. Simmer uncovered for 12-14 min, until fork-tender.

2



## Prep

- Meanwhile, peel, then cut **onion** into ¼-inch pieces.
- Thinly slice **chives**.
- Halve **tomatoes**.
- To a large bowl, add **1 tbsp** (2 tbsp) **vinegar**, **¼ tsp** (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil**. Season with **salt** and **pepper**. Stir to combine.
- To the bowl, add **tomatoes** and **arugula** and **spinach mix**. (**NOTE**: Do not mix until serving!) Place bowl in the fridge.



## Cook bacon and onions

- On a clean cutting board, cut **bacon** into ½-inch pieces.
- Heat a medium non-stick pan over medium (large pan for 4 servings).
- When hot, add **bacon** and **onions**. Cook for 6-8 min, stirring often, until **onions** are golden and **bacon** is cooked. \*\*

4



## Finish bacon jam and mash

- To the pan, add **brown sugar, whole grain mustard, remaining vinegar** and **1 tbsp** (2 tbsp) **water**. Cook for 1-2 min, until **sugar** has dissolved and **sauce** is sticky.
- Transfer **bacon jam** to a small bowl. Cover to keep warm.
- Wipe out the pan.
- Drain and return **parsnips** and **potatoes** to the same pot, off heat.
- Mash **cream, half the Parmesan** and **half the chives** into **parsnips** and **potatoes** until creamy. Season with **salt** and **pepper**. Cover to keep warm.

5



## Cook scallops

- Using a strainer, drain and rinse **scallops**, then pat dry with paper towels.
- Reheat the same pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted. Add **scallops**, then season with **salt** and **pepper**. Sear for 1-2 min per side, flipping halfway through, until golden. \*\*

6



## Finish and serve

- Toss **salad**.
- Divide **mash** and **salad** between plates.
- Top **mash** with **scallops**.
- Spoon **bacon jam** over **scallops**.
- Sprinkle **remaining Parmesan** over the **salad**.
- Sprinkle **remaining chives** over top.

**Measurements within steps** | **1 tbsp** (2 tbsp) **oil**  
2-serving 4-serving 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 bacon to a minimum temperature of 160°F and scallops to a minimum internal temperature of 165°F.