

Basil Pesto and Scallop Risotto

with Baby Tomato, Arugula and Spinach Salad

Special Plus

45 Minutes





Sea Scallops



227 g | 454 g





Baby Tomatoes



Arugula and

Spinach Mix

56 g | 113 g

113 g | 227 g



1 | 2



28 g | 28 g



White Cooking Wine



4 tbsp | 8 tbsp





Basil Pesto 1/4 cup | 1/2 cup





Cheese, shredded 1/2 cup | 1 cup



Balsamic Vinegar

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. Cooking utensils | Medium non-stick pan, measuring spoons, medium pot, large bowl, measuring cups, whisk, large non-stick pan, paper towels



Prep broth and make dressing

- Before starting, wash and dry all produce.
- Combine 4 ½ cups (5 ½ cups) warm water and broth concentrate in a medium pot.
 Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-low, still covered.
- Meanwhile, peel, then finely chop **shallot**.
- Halve tomatoes.
- Add vinegar, ½ tsp (1 tsp) sugar and 1 tbsp (2 tbsp) oil to a large bowl. Season with salt and pepper, then whisk to combine.
- Add tomatoes to the bowl with dressing, then stir to coat.



Toast pine nuts

- Heat a large non-stick pan over medium heat.
- When hot, add pine nuts to the dry pan.
 Toast, stirring often, until golden-brown,
 4-5 min. (TIP: Keep your eye on them so they don't burn!)
- Transfer **pine nuts** to a plate.



Start risotto

- Add 2 tbsp (4 tbsp) butter to the same pan.
 Swirl the pan until butter is melted, then add shallots. Cook, stirring occasionally, until softened, 2-3 min.
- Add rice. Cook, stirring often, until toasted,
 1-2 min.
- Add **cooking wine**. Cook, stirring often, until evaporated, 1-2 min.
- Add 1 cup broth from the medium pot to the pan with rice. Stir until broth has been absorbed by rice.
- Continue adding broth, 1 cup at a time, stirring regularly, until liquid is absorbed, texture is creamy and rice is tender, 24-28 min.



Finish risotto

- When the last cup of **broth** has been absorbed, reduce heat to low.
- Add half the pesto and half the Parmesan. Stir often, until cheese melts, 1-2 min. Season with salt and pepper, to taste.



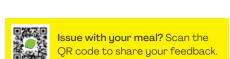
Cook scallops

- When the risotto is almost finished, pat scallops dry with paper towels, pressing well to absorb as much moisture as possible. Season with salt and pepper.
- Heat a medium non-stick pan over medium heat.
- When hot, add 1 tbsp (2 tbsp) oil, then scallops. Pan-fry until golden-brown and cooked through, 2-3 min per side.**



Finish and serve

- Add arugula and spinach mix to the bowl with tomatoes and dressing (from step 1).
 Toss to coat.
- Divide **risotto** between bowls, then top with **scallops**.
- Drizzle remaining pesto over top.
- Serve salad alongside.
- Sprinkle pine nuts and remaining Parmesan over salad.



Measurements

within steps

1 tbsp

(2 tbsp)

oil