

Brown-Butter Scallops over **Summer Greens**

with Feta and Tarragon Dressing

Special Plus

Quick

25 Minutes







Corn on the Cob





Tarragon







Spring Mix

Lemon



Garlic, cloves

Ciabatta Roll



Feta Cheese,



crumbled

Arugula and Spinach



Start here

- · 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.

Measurements 1 tbsp (2 tbsp) within steps

4 person Ingredient

oil

Bust out

Baking sheet, measuring spoons, strainer, zester, large bowl, small bowl, whisk, large non-stick pan, paper towels

Ingredients

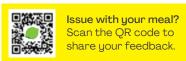
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	2 Person	4 Person
Sea Scallops	227 g	454 g
Corn on the Cob	1	2
Peach	1	2
Tarragon	7 g	14 g
Lemon	1	2
Spring Mix	56 g	56 g
Garlic, cloves	1	2
Ciabatta Roll	2	4
Feta Cheese, crumbled	1/4 cup	½ cup
Arugula and Spinach Mix	56 g	113 g
Unsalted Butter*	3 tbsp	6 tbsp
Sugar*	1/4 tsp	½ tsp
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

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.





Char corn

- 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.



Prep

- While **corn** broils, peel, then mince or grate garlic.
- Zest, then juice lemon.
- Pick tarragon leaves from stems, then finely chop.
- Cut sections off **peach**, 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.



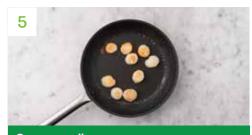
Make dressing and garlic butter

- Add 1 tbsp (2 tbsp) lemon juice, 1 ½ tbsp (3 tbsp) oil, $\frac{1}{4}$ tsp ($\frac{1}{2}$ tsp) sugar and 1 tbsp (2 tbsp) **tarragon** to a large bowl. Season with salt and pepper, to taste, then whisk to combine.
- Combine 2 tbsp (4 tbsp) softened butter and half the garlic in a small bowl. Season with **salt** and **pepper**.



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 ciabatta so they don't burn!)
- Halve ciabatta diagonally.



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.



Finish and serve

- Add peaches, 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.

Dinner Solved!