



# Brown-Butter Scallops over Summer Greens

with Feta and Tarragon Dressing

Special Plus

Quick

25 Minutes



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Sea Scallops



Corn on the Cob



Peach



Tarragon



Lemon



Spring Mix



Garlic, cloves



Ciabatta Roll



Feta Cheese,  
crumbled



Arugula and Spinach  
Mix

## HELLO SCALLOPS

*Sweet, briny and buttery-tasting with a perfectly tender texture when pan-fried!*

## 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 within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

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

## Ingredients

	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	¼ cup	½ cup
Arugula and Spinach Mix	56 g	113 g
Unsalted Butter*	3 tbsp	6 tbsp
Sugar*	¼ 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.*



### 1 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.



### 2 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.



### 3 Make dressing and garlic butter

- Add **1 tbsp** (2 tbsp) **lemon juice**, **1 ½ tbsp** (3 tbsp) **oil**, **¼ tsp** (½ 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**.



### 4 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.



### 5 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.



### 6 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!



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