



Linguine with Seared Scallops,

Wilted Spinach & Lemon-Garlic Sauce



30-40min



2 Servings

Shrimp scampi is on the menu at most Italian restaurants across the US, but a buttery-garlicky sauce is tasty with just about any protein. It's extra delicious when paired with seared, sweet bay scallops. Adding a squeeze of fresh lemon juice cuts the richness and adds a bright citrus note. It's the perfect sauce to coat al dente linguine.

What we send

- 1 shallot
- 1 lemon
- garlic
- ½ lb pkg bay scallops ²
- ¼ oz smoked paprika
- 1 pkt crushed red pepper
- 2 pkts seafood broth concentrate ^{2,4}
- 6 oz linguine ¹
- 5 oz baby spinach
- ¼ oz fresh parsley

What you need

- kosher salt & ground pepper
- olive oil
- butter ⁷

Tools

- medium pot
- microplane or grater
- medium nonstick skillet
- colander

Allergens

Wheat (1), Shellfish (2), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 28g, Carbs 84g, Proteins 29g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Finely chop **shallot**. Finely grate **all of the lemon zest** and squeeze **2 teaspoons lemon juice** into a small bowl. Cut any remaining lemon into wedges. Thinly slice **2 large garlic cloves**. Rinse **scallops**, then pat very dry; season all over with **salt, pepper**, and **1 teaspoon smoked paprika**.



4. Cook pasta

While **sauce** simmers, add **pasta** to boiling water and cook, stirring to prevent clumping, until al dente, 8-9 minutes. Place **spinach** in a colander, then drain pasta over spinach. Shake colander to remove excess water.



2. Sear scallops

Heat **1 tablespoon oil** in a medium nonstick skillet until almost smoking. Add **scallops** in a single layer. Cook, without stirring, until well browned on one side, about 3 minutes. Stir, then cook, undisturbed, until just cooked through, 1-2 minutes more. Transfer to a plate. Rinse and dry skillet.



5. Sauce pasta

Add **pasta and spinach** to skillet with **sauce**; stir in **lemon zest and juice** and **2 tablespoons butter**. Set skillet over medium heat and cook until butter is melted and pasta is well coated in **sauce**. Stir in **seared scallops** and cook until just heated through, about 1 minute more. Season to taste with **salt and pepper**.



3. Make sauce

Melt **1 tablespoon butter** in same skillet over medium heat. Add **shallots, garlic**, and **½ teaspoon crushed red pepper**. Cook, stirring, over medium heat until softened but not browned. Add **¾ cup water** and **all of the seafood broth concentrate**. Bring to a simmer and cook until reduced by half, about 5 minutes. Remove from heat.



6. Finish & serve

Coarsely chop **parsley leaves and stems**. Serve **pasta** topped with **parsley** and **some of the remaining crushed red pepper**, if desired. Squeeze **any lemon wedges** over top. Enjoy!