

Pan-Seared Scallops in Creamy Curry Sauce

with Wilted Spinach & Basmati Rice



Cooking Time



2 Servings

What we send

- 2
- curry powder (use
- 1 pkg mascarpone ⁷
- garlic
- tomato paste (use
- 3 oz baby spinach
- 5 oz basmati rice
- ¼ oz fresh cilantro
- 1 oz fresh ginger

What you need

- butter ⁷
- kosher salt & ground pepper

Tools

- small saucepan
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving



1. Cook rice

Transfer rice to a small saucepan. Add 1¼ cups water and ½ teaspoon salt, then bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Remove from heat and cover to keep warm.

2. Prep aromatics

Finely chop 1 teaspoon each ginger and garlic.

3. Sear scallops

Rinse scallops under cool water, then pat very dry. Season all over with salt and pepper. Heat 1 tablespoon oil in a medium skillet over high. Add scallops and cook, without stirring, until well browned on one side, 1-2 minutes. Stir, then cook until just opaque and cooked through, about 1 minute. Transfer to a plate. Rinse skillet; return to stovetop.