



#3 Scallops & Salmon:

Add a Protein Variety Pack to your box!



under 20min



2 Servings

What we send

- ½ lb scallops ²
- 10 oz pkg salmon fillets ⁴

What you need

- Your choice!

Tools

- choose your own cooking adventure!

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

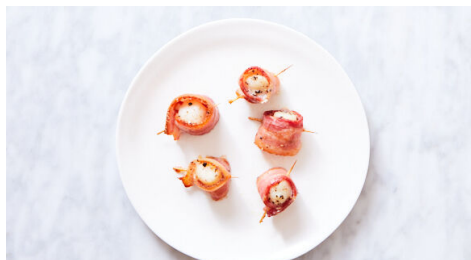
For recipes containing garlic, you'll find one head of garlic in your box.

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), Fish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving



1. Bacon & Scallops

Salty, cured pork pairs very well with sweet, tender scallops. Pat the scallops very dry, then season with salt and pepper. Wrap each individually in a slice of bacon, jamon, or prosciutto, securing with a toothpick. Place on a rimmed baking sheet. Place under the broiler to cook for 12-15 minutes, or until bacon is crisp and scallops are cooked, turning once. Serve as an appetizer or dinner!



4. Brunch bunch

Salmon is a welcome addition to any brunch table. Instead of the traditional packaged smoked salmon you might buy, why not try to gently poach your fresh salmon in a lemon-slice spiked poaching liquid. Serve the poached salmon with the usual accompaniments-fresh dill, sliced red onions, capers, cream cheese, bagels or toast points. Or serve alongside a simple green salad.



2. Pan-Seared Scallops

Our favorite way to prepare scallops is to pan-sear. A golden-brown crust concentrates the inherent sweetness of the scallop for a burst of flavor in each bite. Pat scallops very dry. Season generously with salt and pepper. Heat neutral oil in a skillet over medium-high heat until shimmering. Add scallops and cook undisturbed for about 2 minutes on each side.



5. Burgers

Salmon burgers are a fun way to change it up! Finely chop the salmon (discarding skin). Mix in a bowl with some panko, a lightly beaten egg, and savory Asian flavors like teriyaki, tamari, chili paste, kimchi paste, or even Thai curry paste. Shape into patties and grill! Serve on a toasted bun with fresh lime for squeezing over and a wasabi mayo topper!



3. Make a Beurre Blanc




A velvety beurre blanc is delightful with perfectly seared scallops. To make a beurre blanc, start by combining equal amounts of dry white wine and white wine vinegar in a small saucepan or skillet. Add a finely chopped shallot. Boil over high heat until reduced to a syrup. Add cream and cook for about 1 minute. Gradually add butter over medium-low heat, whisking to combine as it melts.



6. Hands-on seafood gyros

Feeding a crowd or just looking for a make-your-own type of meal? Season the salmon with olive oil, dried oregano, salt, pepper, and freshly chopped garlic. Grill both until just cooked. Serve on a platter along with toasted pitas, chopped tomatoes, sliced cucumbers, and olives. Serve hummus and tzatziki on the side and let everyone build their own gyros.

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**