

Scallop Caesar Salad

with Toasted Ciabatta



30min



2 Servings

What we send

- ½ lb scallops ²
- 2 heads little gem lettuce
- 2 (¾ oz) pieces Parmesan ⁷
- 2 oz mayonnaise ^{3,6}
- 2 ciabatta rolls ¹
- garlic
- 1 lemon
- ½ oz fish sauce ⁴
- 2 plum tomato
- 2 oz red radish

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium nonstick skillet

Allergens

Wheat (1), Shellfish (2), Egg (3), Fish (4), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving



1. Prep ingredients

Peel 1 large garlic clove. Grate half of the clove into a small bowl (save rest for step 5). Into same small bowl with garlic, grate ¼ teaspoon lemon zest and squeeze 2 tablespoons lemon juice.



4. Cook scallops

Rinse scallops with cold water and pat very dry. Season all over with salt and pepper. Heat 1 tablespoon oil in a medium nonstick skillet over high heat. Add scallops and cook, stirring occasionally, until browned and just cooked through, 2-3 minutes.



2. Make dressing

To bowl with lemon and garlic, whisk in 1 teaspoon fish sauce, mayonnaise, 1 packet of the Parmesan, and 1 teaspoon olive oil Season to taste with salt and pepper.



5. Broil bread

Preheat broiler to high with rack 6-inches from heat source. Drizzle ciabatta with oil, then season with salt and pepper. Broil directly on upper rack until golden brown, 2-3 minutes (watch closely as ovens vary). Rub with remaining garlic clove half, then cut into 1-inch thick slices.



3. Prep veggies




Cut the plum tomatoes into 1/2 inch pieces. Trim ends from radishes, halve, and thinly slice into half moons. Separate little gem leaves.



6. Finish & serve

Add little gems, tomatoes, and radishes to bowl with dressing and toss to coat. Season to taste with salt and pepper. Serve salad on top of garlic ciabatta, and top with scallops and remaining Parmesan. Enjoy!

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

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