



Pan-Seared Scallops

with Bacon, Corn & Potatoes



30-40min



2 Servings

Sweet corn, crispy bacon, and sea scallops is the flavor combination of our dreams. Well, dreams can come true, and this plate is proof! We render bacon until it's crisp and then use the pan-drippings to brown potatoes. Once tender, we add corn, garlic, scallions, smoked paprika, and cream cheese into the mix. The result is a flavorful hash—the perfect base for seared scallops, and it's even more delicious than we imagined.

What we send

- ½ lb thick-cut bacon
- 1 Yukon gold potato
- garlic
- 3 oz scallions
- 10 oz corn
- ¼ oz smoked paprika
- ½ lb sea scallops ²
- 1 oz cream cheese ⁷

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- large nonstick 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

Calories 950kcal, Fat 53g, Carbs 54g, Proteins 62g



1. Prep ingredients

Coarsely chop **bacon**. Scrub **potatoes**, then cut into ½-inch cubes. Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice.



2. Cook bacon

Transfer **bacon** to a large nonstick skillet over medium-high heat and cook, stirring often, until browned and crisp, 6-9 minutes. Use a slotted spoon to transfer to a paper towel-lined plate. Reserve **1 tablespoon bacon fat** in skillet and discard any remaining fat.



3. Cook potatoes

Add **potatoes** to same skillet with **reserved bacon fat** over medium-high; season with **salt**. Cook, stirring occasionally, until golden in spots, about 2 minutes. Add **¼ cup water**; cover, reduce heat to medium and cook until tender, 4-5 minutes. Uncover, and cook, stirring, until any water is evaporated, 1-2 minutes.



4. Sauté corn

Uncover skillet and add **corn, garlic**, and **half of the scallions**. Cook over medium-high heat until garlic is fragrant and corn is warmed through, about 2 minutes. Stir in **¾ teaspoon smoked paprika** and season to taste with **salt** and **pepper**. Transfer to plate. Wipe out skillet.



5. Cook scallops

Rinse **scallops**, then pat very dry; season all over with **a pinch each of salt and pepper**. Heat **1 tablespoon oil** in same skillet over medium-high until shimmering. Add scallops and cook, without stirring, until well browned underneath, 1-2 minutes. Stir scallops and cook until just opaque and cooked through, about 1 minute more. Transfer to a plate and cover to keep warm.



6. Make sauce & serve

Return **corn, potatoes**, and **bacon** to same skillet over medium-high heat. Stir in **cream cheese** and **½ cup water**. Cook, stirring until **cream cheese** is melted and **vegetables** are warmed through, about 2 minutes. Spoon onto plates then top with **scallops**. Sprinkle **scallops** with **a few pinches of remaining smoked paprika** and top with **remaining scallions**. Enjoy!