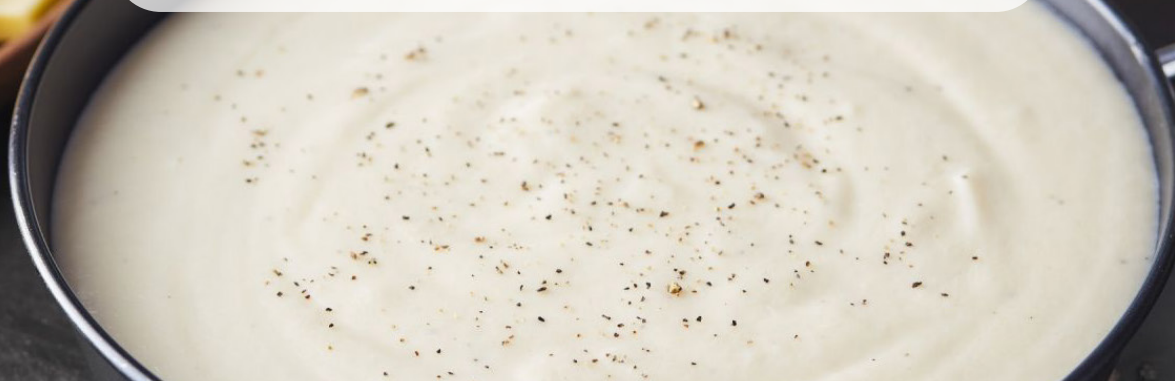


# HERB SCALLOPS WITH BROWN BUTTER ALFREDO PENNE



Succulent scallops are perfectly seared and tossed with al dente Tavolini penne in a rich and fragrant brown butter Alfredo sauce with a hint of garlic. Sweet peas add a pop of color and freshness, while fresh Parmesan and parsley complete this elegant meal.







## Ingredients:

- 6 oz. Tavolini Fully Cooked Penne #835900
- 3 oz. Tavolini Alfredo Sauce #283580
- 3-5 Halperns' Dry Sea Scallops\*
- 2 oz. Brown Butter
- ¼ tsp. Chopped Garlic
- Salt & Pepper
- Peas
- Fresh Parmesan
- Fresh Parsley

## Instructions:

1. In a sauté pan, sear the scallops until just done and set aside.
2. In another sauté pan, heat brown butter and chopped garlic until the garlic is translucent.
3. Add the peas, Alfredo sauce and penne pasta.
4. Toss until hot and thoroughly mixed.
5. Garnish with Parmesan, parsley, salt & pepper.

	Product	Description	Code #	Pack Size
	<b>Tavolini®</b> Fully Cooked Penne	Fully cooked, al dente penne pasta.   	835900	4/5 lb.
	<b>Tavolini®</b> Alfredo Sauce	This ready-to-use sauce is crafted with a blend of real Parmesan and Romano cheeses, heavy cream, and butter. It delivers classic flavor and velvety texture without the hassle of scratch-made preparation. 	283580	4/4 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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