

- ✘ Quick Cooking
- ✘ Healthy Pick
- Freezable
- Make Ahead
- Big Batch
- Slow Cooker
- One Pot
- Whole-Grain
- Vegetarian
- Gluten-Free

EASY DINNER

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Spaghetti with asparagus, bay scallops, and buttery bread crumbs

HANDS-ON TIME 20 MINUTES TOTAL TIME 20 MINUTES SERVES 4

FOOD



- $\frac{3}{4}$ pound spaghetti
- $\frac{1}{4}$ cup unsalted butter
- $\frac{1}{8}$ cup panko
- 2 tablespoons chopped fresh dill, plus more for serving
- 1 large bunch asparagus (about 1 pound), trimmed and cut into $1\frac{1}{2}$ -inch pieces
- $\frac{1}{2}$ pound bay scallops
- Kosher salt and black pepper
- 1 teaspoon finely grated lemon zest plus 1 tablespoon lemon juice

COOK the spaghetti according to the package directions, reserving $\frac{3}{4}$ cup of the cooking water; drain.

MEANWHILE, melt 1 tablespoon of the butter in a small skillet over medium heat. Add the panko and cook, stirring, until golden brown, 3 to 5 minutes. Stir in the chopped dill and transfer to a plate.

MELT 1 tablespoon of the remaining butter in a large skillet over medium heat. Add the asparagus and cook just until crisp-tender, 3 to 4 minutes. Add the scallops and $\frac{1}{4}$ teaspoon each salt and pepper. Cook just until beginning to turn opaque, 2 to 3 minutes. Add the spaghetti and $\frac{1}{2}$ cup of the reserved cooking water and toss to coat. (Add more cooking water as needed to loosen the sauce.) Add the lemon zest and juice and the remaining 2 tablespoons of butter.

SERVE the spaghetti topped with the bread crumbs and additional dill.