



### In your box

- 3 tsp. Taco Sauce
- 2 oz. Shredded Mozzarella
- 1 Shallot
- 1 Red Bell Pepper
- 2 tsp. Cajun Seasoning
- .6 oz. Butter
- 1 Lime
- ¼ oz. Cilantro
- ¾ cup Arborio Rice

### Customize It Options

- 8 oz. Shrimp
- 10 oz. USDA Choice Sliced Flank Steak
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 16 oz. Double Portion-Shrimp

\*Contains: milk

### You will need

- Olive Oil, Salt, Pepper
- Medium Pot, Small Pot, Large Non-Stick Pan

### Minimum Internal Protein Temperature

|      |             |      |               |         |
|------|-------------|------|---------------|---------|
| 145° | Steak       | Pork | Lamb          | Seafood |
| 160° | Ground Beef |      | Ground Pork   |         |
| 165° | Chicken     |      | Ground Turkey |         |

Classic Meal Kit



## Shrimp Fajita Risotto

with cilantro and cheese

NUTRITION per serving—Calories: 646, Carbohydrates: 75g, Sugar: 8g, Fiber: 7g, Protein: 30g, Sodium: 1732mg, Fat: 26g, Saturated Fat: 10g  
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

45-55 min.

Cook Within

3 days

Difficulty Level

Intermediate

Spice Level

Mild

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Bring 4 cups **water** to a boil in a small pot
- Ingredient(s) used more than once: **cheese, cilantro**

## Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches if necessary.
- If using **flank steak**, separate into a single layer, pat dry, and season with a pinch of **pepper**. Follow same instructions as shrimp in Step 4, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **diced chicken**, follow same instructions as shrimp in Steps 1 and 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



### 1. Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into ¼" dice.
- Coarsely chop **cilantro** (no need to stem).
- Halve **lime**. Cut one half into wedges and juice the other half.
- Halve and peel **shallot**. Cut halves into ¼" dice.
- Pat **shrimp** dry, and season all over with a pinch of **pepper**.



### 2. Cook the Vegetables

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **shallot, red bell pepper**, and a pinch of **pepper** to hot pan. Stir occasionally until red bell pepper is softened and charred in places, 4-6 minutes.
- Remove from burner and transfer vegetables to a plate. Wipe pan clean and reserve.



### 3. Start the Risotto

- Place a medium pot over medium-high heat and add 2 tsp. **olive oil**. Add **rice** to hot pot. Stir occasionally until rice is toasted and opaque, 1-2 minutes.
- Add 1 cup **boiling water** from small pot to pot with rice. *Rice should just be covered by water.* Stir often until nearly all water is absorbed.
- Add ½ cup boiling water and stir often again until nearly all water is absorbed. Repeat this process, stirring often, 18-20 minutes.
- Taste *risotto* as you cook, checking for tenderness. When rice has no more "bite" or crunch, it's done. There may be water left.
- Remove from burner. Cover and set aside.



### 4. Cook the Shrimp

- Return pan used to cook vegetables to medium-high heat and add 1 tsp. **olive oil**. Working in batches if necessary, add **shrimp** to hot pan and cook undisturbed until seared on one side, 2-3 minutes.
- Flip, and cook until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes.
- Add **butter, taco sauce**, and 2 tsp. **lime juice**. Stir until butter is melted and shrimp are coated, 60-90 seconds.
- Remove from burner.



### 5. Finish Risotto and Finish Dish

- Return pot with **risotto** to medium heat and add **vegetables**. Stir occasionally until warmed through, 2-3 minutes.
- Remove from burner. Stir in **cheese** (reserve a pinch for garnish), half the **cilantro** (reserve remaining for garnish), ¼ tsp. **salt**, and **seasoning blend**. *If risotto is stiff, add water, 1 Tbsp. at a time, until desired consistency is reached.*
- Plate dish as pictured on front of card, topping risotto with **shrimp** and garnishing with remaining cilantro and reserved cheese. Squeeze **lime wedges** over to taste. Bon appétit!