



### In your box

- 1 ½ tsp. Pot Roast Seasoning
- 1 oz. Marsala Cooking Wine
- ¾ cup Arborio Rice
- 2 tsp. Beef Demi-Glace
- 4 oz. Cremini Mushrooms
- 2 Green Onions
- 1 Roma Tomato
- 2 oz. Grated Parmesan

### Customize It Options

- 10 oz. Steak Strips
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)
- 12 oz. Filets Mignon
- 10 oz. USDA Choice Sliced Flank Steak

\*Contains: milk

### You will need

- Olive Oil, Salt, Pepper
- 2 Medium Pots, 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



## Steak Strip Marsala Risotto

with Parmesan, tomato, and mushrooms

NUTRITION per serving—Calories: 799, Carbohydrates: 67g, Sugar: 4g, Fiber: 5g, Protein: 47g, Sodium: 1635mg, Fat: 37g, Saturated Fat: 11g  
 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

40-50 min.

Cook Within

6 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

## 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 medium pot
- Ingredient(s) used more than once: **green onions, Parmesan**

### Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **diced chicken**, pat dry. Follow same instructions as steak strips in Steps 4 and 5, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **filet mignon**, pat dry and season both sides with **seasoning blend**. Follow same instructions as steak strips in Step 4, cooking until filets reach minimum internal temperature, 5-8 minutes per side. Rest, 3 minutes. Remove from pan and continue cooking. Add to recipe as desired.
- If using **NY strip steak**, pat dry and season both sides with seasoning blend. Follow same instructions as steak strips in Step 4, cooking until steak reaches minimum internal temperature, 9-11 minutes per side. Rest, 3 minutes. Remove from pan and continue cooking. Halve to serve and add to recipe as desired.



### 1. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Core **tomato** and cut into ¼" dice.
- Trim and thinly slice **green onions**.
- Separate **steak strips** into a single layer and pat dry. Season all over with **seasoning blend**.



### 2. Start the Risotto

- Place another medium pot over medium-high heat and add 2 tsp. **olive oil**.
- Add **rice** and half the **green onions** (reserve remaining for mushrooms) to hot pot. Stir occasionally until rice is toasted, 1-2 minutes.



### 3. Finish the Risotto

- Add 1 cup **boiling water** from other pot and ¼ tsp. **salt** to pot with rice. *Rice should just be covered by water.* Stir often until nearly all water is absorbed.
- Add ½ cup boiling water from other pot and stir often 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. Stir in **Parmesan** (reserve a pinch for garnish). Cover and set aside.



### 4. Sear the Steak Strips

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **steak strips** and a pinch of **salt** to hot pan and stir occasionally until browned, 2-4 minutes.
- Transfer steak strips to a plate. *Steak strips will finish cooking in a later step.* Keep pan over medium-high heat.



### 5. Cook Mushrooms and Finish Dish

- Add 2 tsp. **olive oil**, **mushrooms**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until browned, 4-5 minutes.
- Add **wine**, **demi-glace**, ¼ cup **water**, **tomatoes**, remaining **green onions** (reserve a pinch for garnish), and **steak strips and any accumulated juices**. Stir occasionally until steak strips reach a minimum internal temperature of 145 degrees, 3-4 minutes.
- Remove from burner. Rest, 3 minutes.
- Plate dish as pictured on front of card, topping **risotto** with steak strip mixture and garnishing with reserved **Parmesan** and green onions. Bon appétit!