



In your box

- ¾ cup Arborio Rice
- 1 oz. Grated Parmesan
- .3 oz. Butter
- 1 oz. Shredded Asiago Cheese
- 1 Yellow Onion
- 1 oz. Seasoned Croutons
- 4 tsp. Beef Demi-Glace
- ¼ oz. Parsley

Customize It Options

- 10 oz. Steak Strips
- 13 oz. Boneless Skinless Chicken Breasts
- 14 oz. USDA Choice New York Strip Steak (Serves 2)
- 12 oz. Sirloin Steaks
- 20 oz. Double Portion-Steak Strips

*Contains: milk, wheat, soy

You will need

- Olive Oil, Salt, Pepper
- Medium Non-Stick Pan, 2 Medium Pots

Minimum Internal Protein Temperature

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

Classic Meal Kit



French Onion Steak Risotto

with Parmesan and Asiago cheeses

NUTRITION per serving—Calories: 850, Carbohydrates: 80g, Sugar: 8g, Fiber: 5g, Protein: 48g, Sodium: 1418mg, Fat: 38g, Saturated Fat: 15g
 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

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 a medium pot of 4 cups water to a boil

Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions working in batches if necessary.
- If using **chicken breasts**, pat dry and season both sides with a pinch of **salt** and **pepper**. Follow same instruction as steak strips in Step 5, cooking until steak reaches minimum internal temperature, 5-7 minutes per side.
- If using **sirloin steaks**, pat dry and season both sides with a pinch of **salt** and **pepper**. Follow same instruction as steak strips in Step 5, cooking until steak reaches minimum internal temperature, 5-7 minutes per side. Rest 3 minutes, then cut into ¼" slices.
- If using **NY strip steak**, pat dry and season both sides with a pinch of **salt** and **pepper**. Follow same instructions as steak strips in Step 5, cooking until steak reaches minimum internal temperature degrees, 9-11 minutes per side. Rest 3 minutes, then cut into ¼" slices.



1. Prepare the Ingredients

- Halve and peel **onion**. Slice halves into thin strips.
- Mince **parsley** (no need to stem).
- Coarsely crush **croutons**.
- Separate **steak strips** into a single layer and pat dry. Season all over with a pinch of **salt** and **pepper**.



2. Start the Risotto

- Place another medium pot over medium-high heat and add 1 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 other pot to pot with rice. Rice should just be covered by water. Stir often until nearly all water is absorbed.



3. Finish the Risotto

- Add ½ cup **boiling water** from other pot 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 and stir in **Parmesan**, ¼ tsp. **salt**, and a pinch of **pepper**. Cover and set aside.



4. Cook the Onion

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **onion** and a pinch of **salt** to hot pan. Stir often until softened and browned, 6-8 minutes.
- If onion browns too quickly, add 1 Tbsp. water to hot pan and cook until evaporated.
- Transfer onion to a plate. Wipe pan clean and reserve.



5. Finish Steak Strips and Finish Dish

- Return pan used to cook onion to medium-high heat and add 1 tsp. **olive oil**. Add **steak strips** to hot pan and stir often until no pink remains and steak strips reach a minimum temperature of 145 degrees, 4-6 minutes.
- Stir in **cooked onion**, **demi-glace** and 1 Tbsp. **water** until combined. Remove from burner and stir in **butter**.
- Plate dish as pictured on front of card, topping **risotto** with steak strips and garnishing with **Asiago**, **parsley**, and **croutons**. Bon appétit!