



In your box

- 2 tsp. Citrus Mojo Rub
- 2 Roma Tomatoes
- 1 Shallot
- ½ tsp. Tomato Seasoning
- ¼ oz. Cilantro
- ¾ cup Arborio Rice
- 4 fl. oz. Cream Sauce Base
- 1 oz. Smoked Gouda Slices
- 3 oz. Corn Kernels

Customize It Options

- 12 oz. Mahi-Mahi Fillets
- 12 oz. Salmon Fillets
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, soy

You will need

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

Minimum Internal Protein Temperature

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

Culinary Collection



Citrus Mojo Mahi-Mahi and Fresh Tomato Salsa

with creamy Gouda and corn risotto

NUTRITION per serving—Calories: 720, Carbohydrates: 80g, Sugar: 8g, Fiber: 7g, Protein: 46g, Sodium: 1557mg, Fat: 26g, Saturated Fat: 12g
 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

50-60 min.

Cook Within

3 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 **water** to a boil in a medium pot
- Ingredient(s) used more than once: **citrus mojo rub, cilantro**

Customize It Instructions

- If using **ribeye**, pat dry and season all over with ¼ tsp. **salt** and **citrus mojo rub**. Follow same instructions as mahi-mahi in Step 4, cooking until steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **chicken breasts**, pat dry and season all over with ¼ tsp. salt and citrus mojo rub. Follow same instructions as mahi-mahi in Step 4, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **salmon fillets**, pat dry and season flesh side with ¼ tsp. salt and citrus mojo rub. Follow same instructions as mahi-mahi in Step 4, cooking, skin side up first, until salmon reaches minimum internal temperature, 4-6 minutes per side.



1. Prepare the Ingredients

- Core **tomatoes** and cut into ½” dice.
- Finely chop **cilantro**, leaves and stems.
- Tear **cheese slices** into small pieces.
- Peel and mince **shallot**.
- Halve **mahi-mahi** and pat dry. Season all over with ¼ tsp. **salt**. Season one side with half the **citrus mojo rub** (reserve remaining for cooking).



2. Start the Risotto

- Place another medium pot over medium-high heat and add 1 tsp. **olive oil**. Add **rice, shallot, corn**, and ¼ tsp. **salt** to hot pot. Stir occasionally until rice is toasted and opaque, 1-2 minutes.
- Add 1 cup boiling **water** from other medium 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 from other medium 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.*



3. Finish the Risotto

- Add **cream base** to pot with **risotto** and stir to combine. Bring to a simmer.
- Once simmering, cook, 3 minutes.
- Remove from burner. Stir in **cheese pieces** and a pinch of **salt** until combined and melted. Cover and set aside.



4. Cook the Mahi-Mahi

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **mahi-mahi** to hot pan, seasoning side down. Cook until browned, 3-4 minutes.
- Flip mahi-mahi, and top evenly with remaining **citrus mojo rub**. Cook until browned and fish reaches a minimum internal temperature of 145 degrees, 3-4 minutes.
- Remove from burner and transfer mahi-mahi to a plate. Wipe pan clean and reserve.



5. Make Salsa and Finish Dish

- Return pan used to cook mahi-mahi to medium-high heat and add 1 tsp. **olive oil**. Add **tomatoes** to hot pan and stir constantly until they release juices, 2-3 minutes.
- Stir in **tomato seasoning** and a pinch of **salt** and **pepper** until combined. Add 2 Tbsp. **water** and gently mash tomatoes until broken up.
- Remove from burner and stir in half the **cilantro** (reserve remaining for garnish).
- Plate dish as pictured on front of card, placing **mahi-mahi** on **risotto** and garnishing with salsa and remaining cilantro. Bon appétit!