



- In your box**
- ½ tsp. Garlic Salt
  - 1 Roma Tomato
  - ½ cup Arborio Rice
  - 2 oz. Light Cream Cheese
  - 4 tsp. Beef Flavor Demi-Glace Concentrate
  - 4 oz. Cremini Mushrooms
  - ¼ oz. Dried Porcini Mushrooms
  - 4 oz. Broccolini
  - 1 oz. Shredded Parmesan Cheese

- Customize It Options**
- 10 oz. Steak Strips
  - 12 oz. Impossible Burger
  - 13 oz. Boneless Skinless Chicken Breasts
  - 10 oz. Sliced Pork
  - 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**

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Culinary Collection



# Wild Mushroom and Steak Risotto

with broccolini and tomatoes

NUTRITION per serving—Calories: 727, Carbohydrates: 59g, Sugar: 7g, Fiber: 6g, Protein: 44g, Sodium: 1700mg, Fat: 36g, Saturated Fat: 13g  
 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	Cook Within	Difficulty Level	Spice Level
<b>45-55 min.</b>	<b>6 days</b>	<b>Easy</b>	<b>Not Spicy</b>

## 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

### Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **Impossible burger**, follow same instructions as steak strips in Step 4, breaking up burger until heated through, 4-6 minutes.
- If using **chicken**, pat dry, and cut into 1" dice. Follow same instructions as steak strips in Step 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **sliced pork**, follow same instructions as steak strips in Steps 1 and 4, stirring occasionally until pork reaches minimum internal temperature, 5-7 minutes. Rest, 3 minutes.



### 1. Prepare the Ingredients

- Coarsely chop **dried porcini mushrooms**.
- Trim bottom end from **broccolini** and cut into 1" lengths.
- Cut **cremini mushrooms** into ¼" slices.
- Core **tomato** and cut into ¼" dice.
- Separate **steak strips** into a single layer and pat dry. Coarsely chop steak strips.



### 2. Cook Mushrooms and Start Risotto

- Place another medium pot over medium-high heat and add 1 Tbsp. **olive oil**. Add **cremini mushrooms** to hot pot and stir occasionally until browned and tender, 3-4 minutes.
- Add **rice** and stir constantly until rice becomes lightly toasted and opaque, 1-2 minutes.
- Stir in **porcini mushrooms**.



### 3. Finish the Risotto

- Add 1 cup **boiling water** from other medium pot and **garlic 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 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. Stir in **cream cheese**, ¼ tsp. **salt**, and ¼ tsp. **pepper** until combined. Cover and set aside.



### 4. Make the Steak Mixture

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **broccolini** to hot pan and cook undisturbed, 3 minutes.
- Add **steak strips**. Stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Add **tomato**, **demi-glace**, ¼ tsp. **salt**, and a pinch of **pepper**. Stir occasionally until broccolini and tomatoes are tender, 2-3 minutes.
- Remove from burner.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **risotto** with steak mixture and garnishing with **Parmesan**. Bon appétit!