



In your box

- 2 Green Onions
- 1 Roma Tomato
- 1½ tsp. Pot Roast Seasoning
- ½ cup Arborio Rice
- 2 oz. Grated Parmesan
- 2 oz. Sour Cream
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 3 oz. Corn Kernels

Customize It Options

- 10 oz. Steak Strips
- 20 oz. Double Portion Steak Strips
- 10 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. Sliced Pork
- 13½ oz. Organic Boneless Skinless Chicken Breasts

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

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

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



Steak with Creamy Corn Risotto

with fresh tomato

NUTRITION per serving—Calories: 770, Carbohydrates: 60g, Sugar: 5g, Fiber: 5g, Protein: 47g, Sodium: 1550mg, Fat: 40g, Saturated Fat: 14g
 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

35-45 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 3 cups **water** to a boil in a small pot
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches if necessary.
- If using **whole chicken breasts**, pat dry and cut into 1" dice. Follow same instructions as steak strips in Steps 1 and 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **diced chicken breasts**, follow same instructions as above.
- 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

- Core **tomato** and coarsely chop.
- Trim and thinly slice **green onions**.
- Separate **steak strips** into a single layer and pat dry. Season all over with **seasoning blend** and a pinch of **pepper**.



2. Start the Risotto

- Place a medium pot over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **corn**, half the **green onions** (reserve remaining for garnish), and a pinch of **salt** and **pepper** to hot pot. Stir occasionally until corn starts to brown, 2-3 minutes.
- Add **rice** and stir occasionally until rice is toasted, 1-2 minutes.



3. Finish the Risotto

- 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 from small 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. Stir in **cheese**, **sour cream**, ½ tsp. **salt**, and a pinch of **pepper** until combined. Cover and set aside.



4. Cook the Steak Strips

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **steak strips** to hot pan and stir occasionally until browned, 3-4 minutes.
- Add ¼ cup **water**, **tomatoes**, **demi-glace**, and a pinch of **pepper**. Stir occasionally until tomatoes break down slightly and steak strips reach a minimum internal temperature of 145 degrees, 2-4 minutes.
- Remove from burner. Rest, 3 minutes.



5. Finish the Dish

- Plate dish as pictured on front of card, placing **steak strips** on **risotto** and garnishing with remaining **green onions**. Bon appétit!