



In your box

- 1 oz. Butter
- 1 oz. Shredded Asiago Cheese
- ¼ oz. Parsley
- ¾ cup Arborio Rice
- 4 tsp. Mirepoix Broth Concentrate
- 1 oz. Grated Parmesan
- 4 oz. Cremini Mushrooms
- 2 Garlic Cloves

Customize It Options

- 8 oz. Scallops
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 16 oz. Scallops–Double Portion
- 10 oz. USDA Choice Sliced Flank Steak
- 8 oz. Shrimp

*Contains: milk

You will need

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

Minimum Internal Protein Temperature

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

Culinary Collection



Scallop and Mushroom Risotto

with garlic and Parmesan

NUTRITION per serving–Calories: 661, Carbohydrates: 71g, Sugar: 3g, Fiber: 4g, Protein: 31g, Sodium: 1648mg, Fat: 29g, 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

35-45 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 4 cups **water** to a boil in a small pot
- Ingredient(s) used more than once: **parsley**

Customize It Instructions

- If using **16 oz. scallops**, follow same instructions as 8 oz. scallops, cooking in batches if necessary.
- If using **shrimp**, follow same instructions as scallops in Steps 1 and 4, cooking until shrimp reaches minimum internal temperature, 2-3 minutes.
- If using **flank steak**, separate into a single layer and pat dry. Season all over with a pinch of **salt** and **pepper**. Follow same instructions as scallops in Step 4, stirring occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **diced chicken**, follow same instructions as scallops in Steps 1 and 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



1. Prepare the Ingredients

- Quarter **mushrooms**.
- Mince **parsley** (no need to stem).
- Mince **garlic**.
- Pat **scallops** dry, and season both sides with a pinch of **salt** and **pepper**. *Scallops will vary in amount as they are portioned by weight. Don't worry, the sweet flavor and tender texture will be the same.*



2. Start the Risotto

- Place a medium pot over medium-high heat and add 2 tsp. **olive oil**.
- Add **garlic** and **rice** to hot pot. Stir occasionally until rice is toasted and opaque, 1-2 minutes.
- Add **mirepoix base** and 1 cup boiling **water** from small pot. *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 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 **butter**, **Parmesan**, **Asiago**, half the **parsley** (reserve remaining for garnish), and a pinch of **salt** until combined. Cover and set aside.



4. Cook the Mushrooms and Scallops

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **mushrooms** and a pinch of **pepper** to hot pan. Stir occasionally until golden brown, 3-5 minutes.
- Add **scallops** and cook until scallops are lightly browned and reach a minimum internal temperature of 145 degrees, 1-2 minutes per side.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, placing **scallops** and **mushrooms** on **risotto** and garnishing with remaining **parsley**. Bon appétit!