



In your box

- .3 oz. Butter
- 1 oz. Blue Cheese Crumbles
- ½ cup Arborio Rice
- 1 Yellow Onion
- 1 oz. Shredded Parmesan Cheese
- 2 oz. Baby Spinach
- 6 oz. Cremini Mushrooms
- 4 tsp. Beef Flavor Demi-Glace Concentrate

Customize It Options

- 10 oz. Steak Strips
- 13 oz. Boneless Skinless Chicken Breasts
- 10 oz. Sliced Pork
- 10 oz. USDA Choice Sliced Flank Steak
- 20 oz. Double Portion–Steak Strips

*Contains: milk

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	

Classic Meal Kit



Black & Blue Steakhouse Risotto

with mushrooms and spinach

NUTRITION per serving—Calories: 811, Carbohydrates: 63g, Sugar: 8g, Fiber: 5g, Protein: 44g, Sodium: 1493mg, Fat: 44g, 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

50-60 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 4 cups **water** to a boil in a small pot

Customize It Instructions

- If using **20 oz. steak strips** or **flank steak**, follow same instructions as 10 oz. steak strips, working in batches if necessary.
- If using **sliced pork**, follow same instructions as steak strips in Steps 1 and 4, stirring occasionally until no pink remains and pork reaches minimum internal temperature, 5-7 minutes. Rest, 3 minutes.
- If using **chicken breasts**, pat dry, and cut into 1" pieces and season with a pinch of **salt** and **pepper**. Follow same instructions as steak strips in Steps 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



1. Prepare the Ingredients

- Halve and peel **onion**. Cut halves into ¼" dice.
- Quarter **mushrooms**.
- Coarsely chop **spinach**.
- 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 a medium pot over medium-high heat. Add 2 tsp. **olive oil** and **rice** to hot pot. Stir occasionally until rice is toasted and opaque, 1-2 minutes.
- Add 1 cup **boiling water** from small pot to 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. Cover and set aside.



3. Caramelize the Onion

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **onion** and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until softened and browned, 8-10 minutes.
- Stir in ¼ cup **water** until combined. Transfer to a plate. Wipe pan clean and reserve.



4. Cook the Mushrooms and Steak Strips

- Return pan used to cook onion to medium-high heat and add 1 Tbsp. **olive oil**. Add **mushrooms** and a pinch of **salt** to hot pan. Cook undisturbed until starting to brown, 4-5 minutes.
- Stir mushrooms, and move to one side. Add **steak strips** to empty side and cook undisturbed until starting to brown, 3-4 minutes.
- Add **demi-glace**, 1 Tbsp. **water**, and a pinch of **salt** and **pepper**. Bring to a simmer. Once simmering, stir occasionally until sauce has thickened slightly, no pink remains on steak strips, and steak strips reach a minimum internal temperature of 145 degrees, 1-2 minutes.
- Remove from burner. Rest, 3 minutes.



5. Finish Risotto and Finish Dish

- Place pot with **risotto** over low heat and add **spinach**, **Parmesan**, half the **onion**, **butter**, and a pinch of **salt** to hot pot. Stir constantly until butter melts and spinach wilts slightly, 2-3 minutes.
- Taste, and add remaining onion, if desired. Remove from burner. *If risotto is stiff, add water, 1 Tbsp. at a time, until desired consistency is reached.*
- Plate dish as pictured on front of card, topping **risotto** with **mushrooms and steak strips** and garnishing with **blue cheese** (to taste). Bon appétit!