



In your box

- ½ cup Arborio Rice
- 1 oz. Garlic & Herb Goat Cheese
- 2 Tbsp. Italian Panko Blend
- 1½ oz. Roasted Garlic & Herb Butter
- ½ tsp. Garlic Salt
- 2 Portobello Mushrooms
- 1 oz. Shredded Parmesan Cheese
- 2 oz. Baby Spinach
- 1 oz. White Cooking Wine
- 1 Roma Tomato

Customize It Options

- 12 oz. Filets Mignon
- 13½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free 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, Cooking Spray
Baking Sheet, 2 Medium Pots

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



Goat Cheese-Stuffed Portobello

with tomato and spinach risotto

NUTRITION per serving—Calories: 540, Carbohydrates: 52g, Sugar: 3g, Fiber: 4g, Protein: 14g, Sodium: 1650mg, Fat: 28g, 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

7 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
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Bring 4 cups **water** to a boil in a medium pot
- Prepare a baking sheet with foil and generously coat with cooking spray
- Ingredient(s) used more than once: **Parmesan**



1. Prepare the Ingredients

- Using a spoon, scoop out black undersides (gills) of **mushrooms** and remove stems.
- Core **tomato** and cut into ½" dice.
- Coarsely chop **spinach**.



2. Start the Mushrooms

- Place **mushrooms** on prepared baking sheet and spray with **cooking spray**. Massage spray into mushrooms. Season all over with ¼ tsp. **salt**, plus a pinch of **pepper**.
- Place gill side up. Bake in hot oven until beginning to soften and release juices, 10-15 minutes.
- *Mushroom thickness can vary; if you receive a thinner mushroom, we recommend checking for doneness sooner.*
- While mushrooms cook, start risotto.



3. Start the Risotto

- Place another medium pot over medium-high heat and add 1 tsp. **olive oil**. Add **tomatoes** and **garlic salt** to hot pot. Stir occasionally until tomatoes begin to release juices, 1-2 minutes.
- Add **white wine** and bring to a simmer. *Adding alcohol to a hot pan may cause some flames; use caution.*
- Once simmering, add **rice**. Stir occasionally until rice is toasted and opaque, 1-2 minutes.



4. Finish the Risotto

- Add a pinch of **salt** and 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 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 and stir in **spinach**, **butter**, and 2/3 the **Parmesan** (reserve remaining for mushrooms). Cover and set aside.
- While rice cooks, finish mushrooms.



5. Finish Mushrooms and Finish Dish

- Carefully, top roasted **mushrooms** with a pinch of **salt**, **goat cheese** (crumbling if necessary), then remaining **Parmesan**, **panko**, and 1 tsp. **olive oil**.
- Bake again until cheese is melted and panko is golden brown, 8-10 minutes.
- Plate dish as pictured on front of card, topping **risotto** with mushrooms. Bon appétit!