



In your box

- 4 tsp. Chicken Demi-Glace Concentrate
- 1 oz. Grated Parmesan
- 1 oz. Butter
- ¾ cup Arborio Rice
- 1 Red Bell Pepper
- 1 Zucchini
- 1 Shallot
- 1 oz. Julienned Sun-Dried Tomatoes
- 3 oz. Prosciutto

*Contains: milk

You will need

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

Minimum Internal Protein Temperature

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

Classic Meal Kit



Prosciutto Ratatouille Risotto

with Parmesan and sun-dried tomatoes

NUTRITION per serving—Calories: 669, Carbohydrates: 75g, Sugar: 10g, Fiber: 6g, Protein: 28g, Sodium: 1641mg, Fat: 30g, 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

45-55 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
- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **Parmesan**
- Refrigerate **prosciutto** until ready to use



1. Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into ¼" dice.
- Trim **zucchini** ends, quarter lengthwise, and cut into ¼" slices.
- Peel and mince **shallot**.



2. Make the Risotto

- Place a medium pot over medium heat and add 2 tsp. **olive oil**. Add **shallot**, **sun-dried tomatoes**, and **rice** to hot pot and stir occasionally until rice is toasted, 3-4 minutes.
- Add 1 cup **hot water** from small pot and **demi-glace** to rice. Rice *should just be covered by water*. Stir often until nearly all water is absorbed.
- Add ½ cup hot 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.
- While risotto cooks, crisp prosciutto.



3. Crisp the Prosciutto

- Remove **prosciutto** from refrigerator. Line a plate with a paper towel.
- Place a large non-stick pan over medium heat and add ½ tsp. **olive oil**. Working in batches, add prosciutto to hot pan in a single layer. Cook until crispy, 1-2 minutes per side.
- Transfer prosciutto to towel-lined plate. When cool enough to handle, break into bite-sized pieces.
- Reserve pan; no need to wipe clean.



4. Cook the Vegetables

- Return pan used to crisp prosciutto to medium-high heat and add 1 tsp. **olive oil**.
- Add **red bell pepper** and **zucchini** to hot pan and cook undisturbed until beginning to brown, 3-4 minutes.
- Season with a pinch of **salt** and **pepper**, then stir occasionally until browned and tender, 5-8 minutes.
- Remove from burner.



5. Finish the Dish

- Stir **cooked vegetables**, half the **Parmesan** (reserve remaining for garnish), and **butter** into pot with **risotto** until combined.
- Plate dish as pictured on front of card, topping risotto with **crispy prosciutto** and remaining Parmesan. Bon appétit!