



### In your box

- 1 Lemon
- 4 tsp. Mirepoix Broth Concentrate
- 1 oz. White Cooking Wine
- 4 Garlic Cloves
- ¾ cup Arborio Rice
- 2 oz. Baby Spinach
- 1 oz. Shredded Asiago Cheese
- ¾ oz. Roasted Garlic & Herb Butter
- 2 Roma Tomatoes

### Customize It Options

- 8 oz. Shrimp
  - 8 oz. Scallops
  - 13½ oz. Organic Boneless Skinless Chicken Breasts
  - 16 oz. Double Portion Shrimp
- 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
- Medium Pot, Small Pot, Large Non-Stick Pan

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



# Shrimp Scampi

with Asiago risotto

NUTRITION per serving—Calories: 597, Carbohydrates: 74g, Sugar: 6g, Fiber: 6g, Protein: 27g, Sodium: 1793mg, Fat: 21g, Saturated Fat: 9g  
 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

**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: **cheese**

### Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches if necessary.
- If using **scallops**, follow same instructions as shrimp in Steps 1 and 2, cooking until scallops reach minimum internal temperature, 1-2 minutes per side. *Scallops will vary in amount as they are portioned by weight. Don't worry, the sweet flavor and tender texture will be the same.*
- If using **chicken breasts**, pat dry, and, on a separate cutting board, cut into 1" dice. Follow same instructions as shrimp in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



### 1. Prepare the Ingredients

- Core **tomatoes** and cut into ½" dice.
- Halve **lemon**. Cut one half into wedges and juice other half.
- Coarsely chop **spinach**.
- Mince **garlic**.
- Pat **shrimp** dry.



### 2. Cook the Shrimp

- Heat 1 tsp. **olive oil** in a large non-stick pan over medium-high heat.
- Add **shrimp** and a pinch of **salt** to hot pan. Cook until opaque and shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Remove from burner. Transfer shrimp to a plate. Reserve pan; no need to wipe clean.



### 3. 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.



### 4. 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 half the **cheese** (reserve remaining for garnish) and ¼ tsp. **salt**. Cover and set aside.



### 5. Make Sauce and Finish Dish

- Return pan used to cook shrimp to medium heat. Add **wine** and **garlic** to hot pan. Stir occasionally until garlic is fragrant, 2-3 minutes.
- Add **mirepoix base** and 1 Tbsp. **water**. Bring to a simmer. Once simmering, stir in **tomato** and **spinach** until wilted, 1-2 minutes.
- Remove from burner. Stir in **butter** and 1 Tbsp. **lemon juice**. Add **shrimp** and gently stir until coated.
- Plate dish as pictured on front of card, topping **risotto** with shrimp and sauce. Garnish with remaining **cheese**. Squeeze **lemon wedges** over to taste. Bon appétit!