



In your box

- 4 oz. Grape Tomatoes
- .8 oz. Lemon Garlic Butter
- 1 oz. Shredded Asiago Cheese
- 1 oz. Grated Parmesan
- 1 Tbsp. Tomato Paste
- 4 oz. Broccolini
- ¼ cup Italian Panko Blend
- ¾ cup Arborio Rice
- 2 tsp. Chicken Demi-Glace Concentrate

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Salmon Fillets
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Medium Non-Stick Pan, Baking Sheet, 2 Medium Pots, Mixing Bowl

Minimum Internal Protein Temperature

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

Culinary Collection



Crispy Asiago Chicken

with roasted broccolini and tomato risotto

NUTRITION per serving—Calories: 835, Carbohydrates: 73g, Sugar: 5g, Fiber: 6g, Protein: 55g, Sodium: 1677mg, Fat: 33g, Saturated Fat: 12g
 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

5 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
- Preheat oven to **425 degrees**
- Bring 4 cups **water** to a boil in a medium pot
- Prepare a baking sheet with foil and cooking spray
- Only half the **tomato paste** is used in this recipe

Customize It Instructions

- If using **salmon**, pat dry and season flesh side with a pinch of **salt** and **pepper**. Follow same instructions as chicken in Step 4, searing, skin side up, 2-4 minutes, then roasting skin side down until salmon reaches minimum internal temperature, 7-10 minutes.
- If using **NY strip steak**, follow same instructions as chicken in Steps 1 and 4, searing on one side, 2-3 minutes, then roasting seared side up until steak reaches minimum internal temperature, 10-12 minutes. Rest, 3 minutes. Halve to serve.
- If using **ribeye**, follow same instructions as chicken in Steps 1 and 4, searing on one side, 3-4 minutes, then roasting seared side up until steak reaches minimum internal temperature, 10-12 minutes. Rest, 3 minutes. Halve to serve.



1. Prepare the Ingredients

- Halve **tomatoes**.
- Trim bottom end from **broccolini**.
- Combine **panko**, **Asiago**, and 1 tsp. **olive oil** in a mixing bowl. Set aside.
- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and **pepper**.



2. Start the Risotto

- Place another medium pot over medium-high heat and add 2 tsp. **olive oil**.
- Add **rice**, half the **tomato paste** (remaining half is yours to use as you please!), and **tomatoes** to hot pot. Stir occasionally until rice is opaque and tomato paste darkens slightly, 1-2 minutes.
- Add **demi-glace** and 1 cup **boiling water** from other pot to pot with rice. *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 other 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 **Parmesan**, **lemon garlic butter**, ¼ tsp. **salt**, and a pinch of **pepper**. Cover and set aside.
- While risotto cooks, roast chicken and broccolini.



4. Roast the Broccolini and Chicken

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **chicken** to hot pan and sear undisturbed until browned, 4-5 minutes on one side.
- While chicken sears, place **broccolini** on prepared baking sheet and toss with 1 tsp. olive oil and a pinch of **salt** and **pepper**. Spread into a single layer on one side.
- Transfer chicken, seared side up, to empty side of baking sheet. Top with **panko-Asiago mixture**, pressing gently to adhere.
- Roast in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 10-12 minutes.



5. Finish the Dish

- Plate dish as pictured on front of card. Bon appétit!