



Beet and Almond-Crusted Chicken

WITH GARLIC AND HERB RISOTTO

Classic



Prep & Cook Time

35-45 MIN

Cook Within

5 DAYS

Difficulty Level

EXPERT

Spice Level

NOT SPICY

You Will Need

Olive Oil
Medium Non-Stick Pan,
2 Medium Pots, Mixing Bowl

Ingredients

1 tsp. Onion Salt
2 Green Onions
.42 oz. Mayonnaise
½ oz. Sliced Almonds
¼ oz. Crispy Beet Strips
½ cup Arborio Rice
¾ oz. Roasted Garlic & Herb Butter
3 oz. Peas
1 oz. Shredded Parmesan Cheese

Customize It Options

12 oz. Boneless Skinless Chicken Breasts
12 oz. Boneless Pork Chops
12 oz. Sirloin Steaks
12 oz. Pork Tenderloin Medallions

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.

View nutritional information at www.homechef.com/16947

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Bring 3 cups **water** to a boil in a medium pot
- Ingredient(s) used more than once: **onion salt, green onions**

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 1 and 4, cooking until browned and pork reaches minimum internal temperature, 5-7 minutes per side. Rest, 3 minutes. *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*
- If using **pork tenderloin medallions**, follow same instructions as chicken in Steps 1 and 4, cooking until browned and pork reaches minimum internal temperature, 3-5 minutes per side. Rest, 3 minutes. *Medallion thickness can vary; if you receive a thinner medallion, we recommend checking for doneness sooner. If you receive a whole tenderloin, on a separate cutting board, slice into medallions, 3/4"-thick*
- If using **sirloin steak**, follow same instructions as chicken in Steps 1 and 4, cooking until steak reaches desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*



1. Prepare the Ingredients

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Coarsely crush **crispy beets**.
- Coarsely crush **almonds**.
- Combine crushed almonds and beets in a mixing bowl. Set aside.
- Pat **chicken breasts** dry and season both sides with half the **onion salt** (reserve remaining for risotto).



2. Start the Risotto

- Place another medium pot over medium-high heat and add 2 tsp. **olive oil**.
- Add **rice, white portions of green onions**, and remaining **onion salt** to hot pot. Stir occasionally until rice is toasted and opaque, 1-2 minutes.
- Add 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 until nearly all water is absorbed again. 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.*
- Stir in **peas** until warmed through, 2-3 minutes.
- Remove from burner. Stir in **butter** and **green portions of green onions** until combined and melted. Cover and set aside.



4. Cook the Chicken

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **chicken breasts** to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, spreading **mayonnaise** evenly on **chicken breasts** and topping with **almond-beet mixture**, pressing gently to adhere. Garnish entire meal with **cheese**. Bon appétit!