



In your box

- 1½ cup Arborio Rice
- 8 oz. Grape Tomatoes
- 4 tsp. Basil Pesto
- 1 tsp. Garlic Salt
- 6 tsp. Chicken Broth Concentrate
- 1 oz. Butter
- 1 oz. Shredded Parmesan Cheese
- 1 oz. Light Cream Cheese
- 2 Green Onions
- 24 oz. Diced 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
- Small Pot, Mixing Bowl, Large Pot

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.

4 Serving One Pot Family Meal



One-Pot Bruschetta Chicken Risotto

with Parmesan

NUTRITION per serving—Calories: 620, Carbohydrates: 65g, Sugar: 4g, Fiber: 4g, Protein: 45g, Sodium: 1740mg, Fat: 20g, Saturated Fat: 7g
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

40-50 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Set **cream cheese**, **butter** on counter to soften
- Bring 4 cups **water** to a boil in a small pot
- Ingredient(s) used more than once: **green onions**, **Parmesan**



1. Prepare the Ingredients

- Quarter **tomatoes**.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Pat **diced chicken** dry, and season all over with a pinch of **salt**.



2. Cook the Chicken

- Place a large pot over medium-high heat and add 2 tsp. **olive oil**.
- Add **diced chicken** to hot pot and stir occasionally until chicken browns and reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Transfer chicken to a plate and tent with foil. Keep pot over medium-high heat.



3. Start the Risotto

- Add 2 tsp. **olive oil**, **rice**, and **white portions of green onions** to hot pot. Stir occasionally until rice is toasted and opaque, 1-2 minutes.
- Add 1 cup boiling **water** from small pot and **chicken base** to pot with rice. *Rice should just be covered by water.* Stir often until nearly all water is absorbed.



4. Finish the Risotto

- Add 1 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. Stir in **garlic salt**, half the **cheese** (reserve remaining for garnish), softened **butter**, and softened **cream cheese**. Cover and set aside.



5. Make Bruschetta and Finish Chicken

- In a mixing bowl, combine **tomatoes**, **pesto**, **green portions of green onions**, and a pinch of **salt**.
- Plate dish as pictured on front of card, topping **risotto** with **chicken**, bruschetta, and remaining **cheese**. Bon appétit!