



Greek-Style Lemon Garlic Shrimp Risotto

WITH FETA AND PEPPERS

Oven-Ready



Prep & Cook Time

25-35 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Salt, Pepper

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

- 8 oz. Cooked Arborio Rice
 - .6 oz. Butter
 - 1 tsp. Chopped Garlic
 - 1 oz. Feta Cheese
 - 6 oz. Mixed Diced Peppers
 - 1 tsp. Lemon & Herb Seasoning
 - 2 tsp. Mirepoix Broth Concentrate
 - 1 Lemon
 - 1 oz. Light Cream Cheese
- ### Customize It Options
- 8 oz. Shrimp
 - 10 oz. Diced Boneless Skinless Chicken Breasts
 - 12 oz. Impossible Burger
 - 10 oz. Steak Strips

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/20219

*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.

Customize It Instructions

- If using **diced chicken breasts**, follow same instructions as shrimp in Steps 2 and 3, baking uncovered in hot oven until chicken reaches minimum internal temperature, 20-25 minutes.
- If using **steak strips**, spread into a single layer, pat dry, and coarsely chop. Follow same instructions as shrimp in Steps 2 and 3, baking uncovered in hot oven until steak reaches minimum internal temperature, 15-20 minutes.
- If using **Impossible burger**, follow same instructions as shrimp in Steps 2 and 3, breaking up into small pieces and baking uncovered in hot oven until heated through, 18-20 minutes.



1. Start the Peppers

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **diced peppers**, **garlic**, and 2 tsp. **olive oil** in provided tray. Spread into a single layer.
- Bake uncovered in hot oven until peppers begin to soften, 10-12 minutes.



2. Add the Rice and Shrimp

- Pat **shrimp** dry.
- Carefully remove tray from the oven. Stir in **rice**, $\frac{3}{4}$ cup **water**, **mirepoix base**, a pinch of **salt**, and **lemon & herb seasoning**.
- Top evenly with shrimp.



3. Bake the Meal

- Cover with foil. Bake covered in hot oven until rice is bubbling and shrimp reach a minimum internal temperature of 145 degrees, 14-16 minutes.
- While meal bakes, halve and juice **lemon**.
- Carefully remove tray from oven. Add 2 tsp. **lemon juice**, 1 Tbsp. **water**, **butter**, **cream cheese**, and a pinch of **salt** and **pepper**. Stir until cream cheese is combined and melted.
- To serve, garnish with **cheese**. Bon appétit!