



# Prosciutto Ratatouille Risotto

WITH PARMESAN AND SUN-DRIED TOMATOES

Classic



## Prep & Cook Time

45-55 MIN

## Cook Within

7 DAYS

## You Will Need

Olive Oil, Salt, Pepper  
Small Pot, Large Non-Stick  
Pan, Medium Pot

## Ingredients

2 oz. Prosciutto  
1 oz. Grated Parmesan  
4 tsp. Chicken Demi-Glace  
Concentrate  
1 oz. Butter  
¾ cup Arborio Rice  
1 Red Bell Pepper  
1 Zucchini  
1 Shallot  
1 oz. Julienned Sun-Dried Tomatoes

## Difficulty Level

INTERMEDIATE

## Spice Level

NOT SPICY

## 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/20248](http://www.homechef.com/20248)

\*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 4 cups **water** to a boil in a small pot
- Refrigerate **prosciutto** until ready to use
- Ingredient(s) used more than once: **cheese**



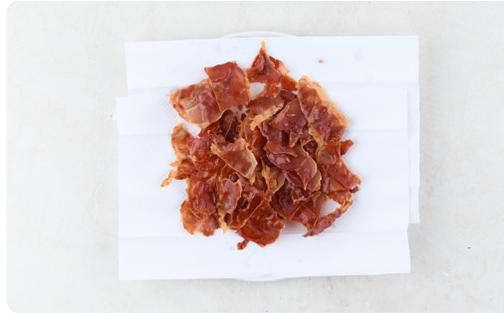
### 1. Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into ¼" dice.
- Trim **zucchini** ends, quarter lengthwise, and cut into ¼" slices.
- Peel and mince **shallot**.



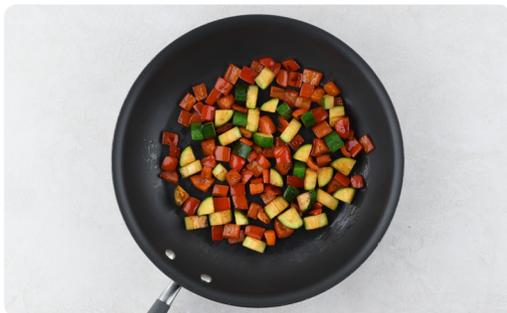
### 2. Make the Risotto

- Place a medium pot over medium heat and add 2 tsp. **olive oil**. Add **shallot**, **sun-dried tomatoes**, and **rice** to hot pot and stir occasionally until rice is toasted, 3-4 minutes.
- Add 1 cup **boiling water** from small pot and **demi-glace** to rice. *Rice should just be covered by water.* Stir often until nearly all water is absorbed.
- 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.
- While risotto cooks, continue recipe.



### 3. Crisp the Prosciutto

- Remove **prosciutto** from refrigerator. Line a plate with a paper towel.
- Place a large non-stick pan over medium heat and add ½ tsp. **olive oil**. Working in batches, add prosciutto to hot pan in a single layer. Cook until crispy, 1-2 minutes per side.
- Remove from burner. Transfer prosciutto to towel-lined plate. When cool enough to handle, break into bite-sized pieces. Reserve pan; no need to wipe clean



### 4. Cook the Vegetables

- Return pan used to crisp prosciutto to medium-high heat and add 1 tsp. **olive oil**.
- Add **red bell pepper** and **zucchini** to hot pan. Cook undisturbed until beginning to brown, 3-4 minutes.
- Season with a pinch of **salt** and **pepper**, then stir occasionally until browned and tender, 5-8 minutes.
- Remove from burner.



### 5. Finish the Dish

- Stir **cooked vegetables**, half the **cheese** (reserve remaining for garnish), and **butter** into pot with **risotto** until combined.
- Plate dish as pictured on front of card, topping risotto with **crispy prosciutto** and remaining cheese. Bon appétit!