



Tomato and Kale Risotto with Italian Sausage

AND HERBED GOAT CHEESE

Classic



Prep & Cook Time

35-45 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
2 Medium Pots, Large
Non-Stick Pan

Ingredients

- 1 Roma Tomato
 - ¾ cup Arborio Rice
 - 1 oz. Garlic & Herb Goat Cheese
 - 🍷 8 oz. Tuscan Herb Butter
 - 2 tsp. Mirepoix Broth Concentrate
 - 2 Green Onions
 - 2 oz. Kale
 - 2 Garlic Cloves
 - ½ oz. Shredded Parmesan Cheese
- ### Customize It Options
- 8 oz. Italian Pork Sausage Links
 - 10 oz. Steak Strips
 - 10 oz. Ground Beef
 - 16 oz. Double Portion Italian Pork Sausage Links

Difficulty Level

INTERMEDIATE

Spice Level

MILD

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/20425

*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 medium pot
- Ingredient(s) used more than once: **garlic, green onions**



1. Prepare the Ingredients

- Stem **kale** and coarsely chop.
- Core **tomato** and cut into ½” dice.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Mince **garlic**.
- Remove **Italian sausage** from casing, if necessary.

Customize It Instructions

- If using **16 oz. Italian sausage**, follow same instructions as 8 oz. Italian sausage, working in batches, if necessary.
- If using **ground beef**, follow same instructions as Italian sausage in Step 2, breaking up until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **steak strips**, spread into a single layer, pat dry, and coarsely chop. Follow same instructions as Italian sausage in Step 2, stirring occasionally until steak reaches minimum internal temperature, 4-6 minutes.



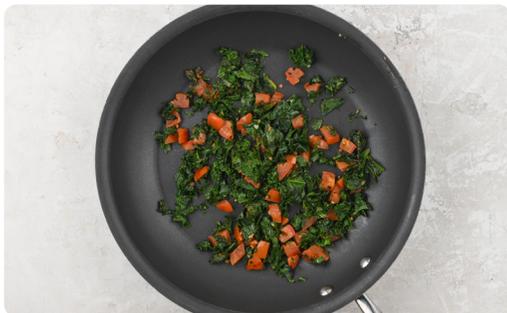
2. Start the Risotto

- Place another medium pot over medium-high heat.
- Add 1 tsp. **olive oil** and **Italian sausage** to hot pan. Break into smaller pieces until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Add **rice**, half the **garlic** (reserve remaining for vegetables), and **white portions of green onions**. Stir occasionally until rice is toasted, 1-2 minutes.



3. Finish the Risotto

- Add 1 cup **boiling water** and **mirepoix base** to pot with rice. *Rice should just be covered by water.* Stir often until nearly all water is absorbed.
- Add ½ cup boiling water. 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.



4. Cook the Vegetable Mixture

- Place a large non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil**, **kale**, **tomatoes**, and remaining **garlic** to hot pan. Stir often until kale wilts, 1-2 minutes.
- Remove from burner.



5. Finish the Dish

- Add **vegetable mixture**, **Parmesan**, **butter**, ¼ tsp. **salt**, and a pinch of **pepper** to **risotto**. Stir until combined.
- Plate dish as pictured on front of card, garnishing risotto with **goat cheese** (crumbling if needed) and **green portions of green onions**. Bon appétit!