



### In your box

- 5 oz. Corn Kernels
- 1 Shallot
- ¼ oz. Cilantro
- ¾ cup Arborio Rice
- 1 oz. Butter
- 1 Jalapeño Pepper
- 1 Lime
- ½ oz. Tortilla Strips
- 2 tsp. Vegetable Broth Concentrate
- 2 oz. Grated Cotija Cheese

### Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 8 oz. Shrimp
- 12 oz. Impossible Burger
- 13½ oz. Organic 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, Pepper
- Small Pot, Medium 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.

Classic Meal Kit



## Tortilla Elotes Risotto

with cotija cheese and jalapeño

NUTRITION per serving—Calories: 670, Carbohydrates: 87g, Sugar: 5g, Fiber: 7g, Protein: 18g, Sodium: 1560mg, Fat: 32g, Saturated Fat: 13g  
 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

35-45 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Mild

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Bring 4 cups **water** to a boil in a small pot
- Ingredient(s) used more than once: **cilantro**, **cheese**



## Customize It Instructions

- Meatlovers! If using protein, cook in a medium non-stick pan over medium heat with 1 tsp. **olive oil**. If using **whole chicken breasts**, pat dry, and on a separate cutting board, cut into 1" dice. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **Impossible burger**, break up burger until heated through, 4-6 minutes. If using **shrimp**, pat dry, and cook until shrimp reach minimum internal temperature, 2-3 minutes per side. Add to risotto as desired.

### 1. Prepare the Ingredients

- Mince **cilantro** (no need to stem).
- Cut **lime** into wedges.
- Peel and mince **shallot**.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Wash hands and cutting board after working with jalapeño.*

### 2. Cook the Vegetables

- Heat 2 tsp. **olive oil** in a medium pot over medium heat.
- Add **corn**, **shallot**, 2 Tbsp. **jalapeño** (use less if spice-averse), ¼ tsp. **salt**, and a pinch of **pepper** to hot pot. Stir occasionally until lightly charred and tender, 3-5 minutes.
- Remove from burner. Remove vegetables to a plate and cover with foil. Reserve pot; no need to wipe clean.



### 3. Start the Risotto

- Return pot used to cook vegetables to medium-high heat.
- Add 2 tsp. **olive oil**, **rice**, a pinch of **salt**, and **vegetable base** to hot pot. Stir occasionally until rice is toasted, 1-2 minutes.
- Add 1 cup **boiling water** from small pot to pot with rice. *Rice should just be covered by water.* Stir often until nearly all water is absorbed.



### 4. Finish the Risotto

- Add ½ cup **boiling water** from small pot to pot with rice and stir often again until water is nearly all 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 **butter**, **cilantro** (reserve a pinch for garnish), **cheese** (crumbling if necessary, and reserving a pinch for garnish), ¼ tsp. **salt**, and a pinch of **pepper**.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **risotto** with **vegetables** and garnishing with reserved **cilantro**, reserved **cheese**, and **tortilla strips**. Squeeze **lime wedges** over dish to taste. Bon appétit!