



Shrimp a la King Risotto

WITH DICED PEPPERS

Oven-Ready



Prep & Cook Time

30-40 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Salt

Difficulty Level

EASY

Spice Level

MILD

Ingredients

- 4 oz. Mixed Diced Peppers
- 5 tsp. Arrabbiata Pesto
- 1 tsp. Mushroom Seasoning
- 4 fl. oz. Cream Sauce Base
- 1/2 tsp. Garlic Salt
- 8 oz. Cooked Arborio Rice
- Customize It Options**
- 8 oz. Shrimp
- 10 oz. Diced Boneless Skinless Chicken Breasts

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/23434

*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, sesame, 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, 25-30 minutes.



1. Start the Vegetables

- Turn oven on to 400 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Place **peppers** in provided tray and spread into a single layer. Top with 2 tsp. **olive oil** and a pinch of **salt**.
- Bake uncovered in hot oven, 15 minutes.



2. Add the Shrimp and Rice

- Carefully remove tray from oven.
- Drain **shrimp** thoroughly. Pat dry.
- Stir shrimp, **rice**, **mushroom seasoning**, **cream base**, **pesto** (use less if spice-averse), and **garlic salt** into tray. *Tray will be hot! Use a utensil.*



3. Bake the Meal

- Bake again uncovered in hot oven until **shrimp** reach a minimum internal temperature of 145 degrees, 20-25 minutes.
- Carefully remove tray from oven and stir to combine. Bon appétit!