



Beet and Almond-Crusted Chicken

WITH GARLIC AND HERB RISOTTO

Classic



Prep & Cook Time

35-45 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil
Medium Non-Stick Pan, 2
Medium Pots, Mixing Bowl

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

- .42 oz. Mayonnaise
- 3.6 oz. Arborio Rice
- 1 oz. Shredded Parmesan Cheese
- 3 oz. Peas
- 3/4 oz. Roasted Garlic & Herb Butter
- 1/4 oz. Crispy Beet Strips
- 1/2 oz. Sliced Almonds
- 2 Green Onions
- 1 tsp. Onion Salt

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice New York Strip Steak
- 12 oz. Sirloin Steaks
- 12 oz. Pork Tenderloin Medallions
- 12 oz. Antibiotic-Free 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/23530

*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.

- 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: **onion salt, green onions, cheese**

Customize It Instructions

- If using **pork tenderloin medallions**, follow same instructions as chicken in Steps 1 and 4, cooking until browned and pork reaches minimum internal temperature, 3-5 minutes per side. Rest, 3 minutes.
- If using **sirloin steaks**, follow same instructions as chicken in Steps 1 and 4, cooking until steaks reach minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes.
- If using **NY strip steaks**, follow same instructions as chicken in Steps 1 and 4, cooking until steaks reach desired doneness, or 7-10 minutes per side for medium/medium-well. Rest, 3 minutes.



1. Prepare the Ingredients

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Coarsely crush **beets**.
- Coarsely crush **almonds**.
- Combine crushed almonds and beets in a mixing bowl. Set aside.
- Pat **chicken** dry and season both sides with half the **onion salt** (reserve remaining for risotto).



2. Start the Risotto

- Place another medium pot over medium-high heat and add 2 tsp. **olive oil**.
- Add **rice, white portions of green onions**, and remaining **onion salt** to hot pot. Stir occasionally until rice is toasted and opaque, 1-2 minutes.
- Add 1 cup **boiling water** from other pot to pot with rice. *Rice should just be covered by water.* Stir often until nearly all water is absorbed.



3. Finish the Risotto

- Add ½ cup **boiling water** from other pot and stir often until nearly all water is absorbed again. 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.*
- Stir in **peas** until warmed through, 2-3 minutes.
- Remove from burner. Stir in **butter**, half the **cheese** (reserve remaining for garnish), and **green portions of green onions** until combined and melted. Cover and set aside.
- While risotto cooks, continue recipe.



4. Cook the Chicken

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **chicken** to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, spreading **mayonnaise** evenly on **chicken** and topping with **almond-beet mixture**, pressing gently to adhere. Garnish dish with remaining **cheese**. Bon appétit!