



Corn and Steak Strip Risotto

WITH FRESH TOMATO

Meal Kit



Prep & Cook Time
35-45 MIN

Cook Within
6 DAYS

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

Ingredients
3 oz. Corn Kernels
2 Green Onions
1 Roma Tomato
10 oz. Steak Strips
1½ tsp. Pot Roast Seasoning
3.6 oz. Arborio Rice
2 oz. Grated Parmesan Cheese
2 oz. Sour Cream
2 tsp. Beef Flavor Demi-Glace Concentrate

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/23941

*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 small pot
- Ingredient(s) used more than once: **green onions**



1. Prepare the Ingredients

- Core **tomato** and coarsely chop.
- Trim and thinly slice **green onions**.
- Pat **steak strips** dry. Coarsely chop, then separate pieces. Season all over with **pot roast seasoning** and a pinch of **pepper**.



2. Start the Risotto

- Place a medium pot over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **corn**, half the **green onions** (reserve remaining for garnish), and a pinch of **salt** and **pepper** to hot pot. Stir occasionally until corn starts to brown, 2-3 minutes.
- Add **rice** and stir occasionally until rice is toasted, 1-2 minutes.



3. Finish the Risotto

- 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.
- 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. Stir in **cheese**, **sour cream**, ½ tsp. **salt**, and a pinch of **pepper** until combined. Cover and set aside.



4. Cook the Steak Strips

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **steak strips** to hot pan and stir occasionally until browned, 3-4 minutes.
- Add ¼ cup **water**, **tomatoes**, **demi-glace**, and a pinch of **pepper**. Stir occasionally until tomatoes break down slightly and steak strips reach a minimum internal temperature of 145 degrees, 2-4 minutes.
- Remove from burner. Rest, 3 minutes.



5. Finish the Dish

- Plate dish as pictured on front of card, placing **steak strips** on **risotto** and garnishing with remaining **green onions**. Bon appétit!