



Garlic Butter Shrimp

AND SUN-DRIED TOMATO RISOTTO

Express Plus



Prep & Cook Time

15-20 MIN

Cook Within

3 DAYS

You Will Need

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

Ingredients

¾ oz. Roasted Garlic & Herb Butter
1 Roma Tomato
4 fl. oz. Cream Sauce Base
8 oz. Cooked Arborio Rice
2 tsp. Mirepoix Broth Concentrate
½ oz. Shredded Parmesan Cheese
2 Green Onions
1 oz. Sun Dried Tomato Pesto
½ tsp. Garlic Pepper

Customize It Options

8 oz. Shrimp
12 oz. Boneless Skinless Chicken Breasts
10 oz. Diced Boneless Skinless Chicken Breasts
10 oz. Steak Strips

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/24633

*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
- Ingredient(s) used more than once: **cheese, green onions**



1. Prepare the Ingredients

- Core **tomato** and cut into 1/4" dice.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Pat **shrimp** dry and season all over with **garlic pepper**.

Customize It Instructions

- If using **diced chicken breasts**, follow same instructions as shrimp in Steps 1 and 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **whole chicken breasts**, pat dry, and on a separate cutting board, cut into 1" dice. Follow same instructions as above.
- If using **steak strips**, pat dry, coarsely chop, then separate pieces. Season all over with **garlic pepper**. Follow same instructions as shrimp in Step 4, stirring occasionally until steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



2. Start the Risotto

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **tomatoes** and **white portions of green onions** to hot pan. Stir occasionally until tomatoes release juice and soften, 2-3 minutes.



3. Finish the Risotto

- Add 1/4 cup **water**, **cream base**, **mirepoix base**, and **rice** to hot pan. Stir to combine and bring to a simmer.
- Once simmering, stir occasionally until slightly thickened, 4-5 minutes.
- Remove from burner. Stir in half the **cheese** (reserve remaining for shrimp), **pesto**, 1/4 tsp. **salt**, and a pinch of **pepper**.
- While risotto cooks, continue recipe.



4. Cook Shrimp and Finish Dish

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **shrimp** to hot pan and cook until pink and shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Add remaining **cheese**, 2 Tbsp. **water**, and **butter**. Stir until combined and cheese is melted, 30-45 seconds.
- Remove from burner. Stir in half the **green portions of green onions** (reserve remaining for garnish).
- Plate dish as pictured on front of card, topping **risotto** with shrimp mixture. Garnish with remaining green portions of green onions. Bon appétit!