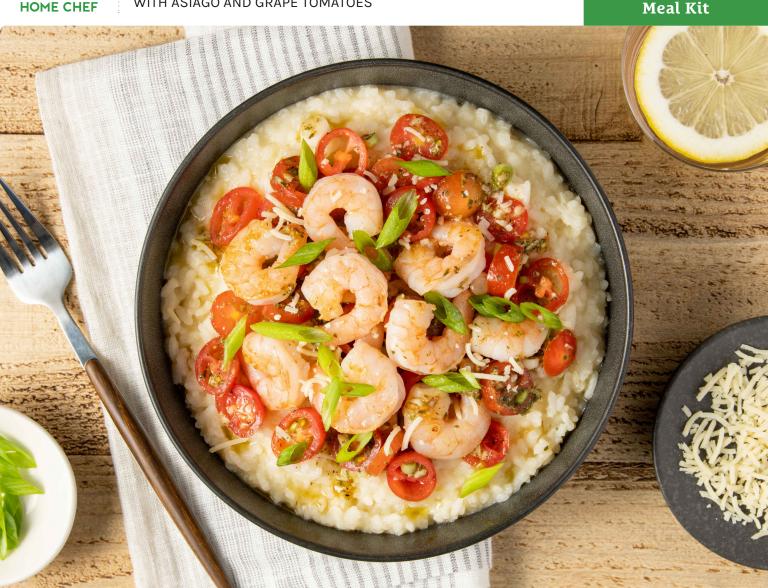


Shrimp Bruschetta Risotto

WITH ASIAGO AND GRAPE TOMATOES



Prep & C	ook Time
35-45	MIN

Difficulty Level INTERMEDIATE

Cook Within

3 DAYS

Spice Level NOT SPICY

You Will Need

Olive Oil, Salt, Pepper Small Pot, Mixing Bowl, Medium Pot, Large Non-Stick

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/24893

*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.

Ingredients

1 oz. Basil Pesto

2 Green Onions

4 oz. Grape Tomatoes

¹∕₂ tsp. Garlic Salt

2 tsp. Mirepoix Broth Concentrate

2 Garlic Cloves

.6 oz. Butter

2 oz. Shredded Asiago Cheese

3/4 cup Arborio Rice

Customize It Options

8 oz. Shrimp

10 oz. Steak Strips

10 oz. Diced Boneless Skinless

Chicken Breasts

16 oz. Shrimp

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

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Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Bring 31/2 cups water to a boil in a small pot
- Ingredient(s) used more than once: green onions, garlic,

Customize It Instructions

- If using 16 oz. shrimp, follow same instructions as 8 oz. shrimp, working in batches if necessary.
- If using diced chicken breasts, follow same instructions as shrimp in Steps 1 and 5, stirring occasionally until chicken reaches minimum internal temperature, 5-7
- If using **steak strips**, pat dry, coarsely chop, then separate pieces. Follow same instructions as shrimp in Step 5, stirring occasionally until steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



2. Make the Bruschetta

• In a mixing bowl, combine tomatoes, white portions of green onions, 1/4 tsp. garlic (reserve remaining for shrimp), 2 tsp. olive oil, and a pinch of salt and pepper. Set aside.



1. Prepare the Ingredients

- Thinly slice tomatoes.
- Trim and thinly slice green onions on an angle, keeping white and green portions separate.
- Mince garlic.
- Pat shrimp dry.



3. Start the Risotto

- Place a medium pot over medium-high heat and add 1 tsp. olive oil.
- Add rice to hot pot. Stir occasionally until toasted, 1-2 minutes.
- Add mirepoix base and 1 cup boiling water from small pot. 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 medium pot. 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 butter, cheese (reserve 2 Tbsp. for garnish), garlic salt, and a pinch of pepper. Cover and set aside.



5. Cook Shrimp and Finish Dish

- Place a large non-stick pan over medium-high heat and add 1 tsp. olive oil.
- Add **shrimp** and remaining **garlic** to hot pan. Cook until shrimp are browned and reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Remove from burner. Stir in pesto and bruschetta until combined.
- Plate dish as pictured on front of card, topping risotto with bruschetta-shrimp mixture and garnishing with remaining cheese and green portions of green onions. Bon appétit!