



Shrimp Bruschetta Risotto

WITH ASIAGO AND GRAPE TOMATOES

Meal Kit



Prep & Cook Time

35-45 MIN

Cook Within

3 DAYS

You Will Need

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

Ingredients

1 oz. Basil Pesto
2 Green Onions
4 oz. Grape Tomatoes
½ tsp. Garlic Salt
2 tsp. Mirepoix Broth Concentrate
2 Garlic Cloves
.6 oz. Butter
2 oz. Shredded Asiago Cheese
¾ cup Arborio Rice
Customize It Options
8 oz. Shrimp
10 oz. Steak Strips
10 oz. Diced Boneless Skinless
Chicken Breasts
16 oz. Shrimp

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/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.

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 3½ cups **water** to a boil in a small pot
- Ingredient(s) used more than once: **green onions, garlic, cheese**

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 minutes.
- 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.



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.



2. Make the Bruschetta

- In a mixing bowl, combine **tomatoes, white portions of green onions**, ¼ tsp. **garlic** (reserve remaining for shrimp), 2 tsp. **olive oil**, and a pinch of **salt** and **pepper**. Set aside.



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!