



Fiesta Shrimp Street Corn Risotto

WITH CRISPY TORTILLAS

Express Plus



Prep & Cook Time

15-20 MIN

Cook Within

3 DAYS

You Will Need

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

Ingredients

- 8 oz. Shrimp
- 1/2 oz. Tortilla Strips
- 5 oz. Corn Kernels
- 8 oz. Cooked Arborio Rice
- 1/2 oz. Chipotle Butter
- 2 tsp. Mirepoix Broth Concentrate
- 1 tsp. Chile and Cumin Rub
- 1/2 oz. Shredded Parmesan Cheese

Difficulty Level

EASY

Spice Level

MILD

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/25509

*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



1. Start the Risotto

- Place a medium pot over medium heat and add 1 tsp. **olive oil**.
- Add **corn, rice, 1 cup water, mirepoix base, chile and cumin rub**, and a pinch of **salt** and **pepper** to hot pot. Stir to combine, then bring to a simmer.
- Once simmering, stir occasionally until liquid is almost completely evaporated, 4-6 minutes.
- Remove from burner.



2. Finish the Risotto

- Stir **cheese, butter** (to taste), and $\frac{1}{4}$ tsp. **salt** into pot until combined and creamy.
- While risotto cooks, continue recipe.



3. Cook the Shrimp

- Pat **shrimp** dry, and season all over with a pinch of **salt**.
- Place a medium non-stick pan over medium-high heat and add 2 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.
- Remove from burner.



4. Finish the Dish

- Add **shrimp** to **risotto** and stir to combine.
- Plate dish as pictured on front of card, garnishing with **tortilla strips**. Bon appétit!