



Tomato and Kale Risotto with Italian Sausage

AND HERBED GOAT CHEESE

Meal Kit



Prep & Cook Time

35-45 MIN

Cook Within

5 DAYS

You Will Need

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

Difficulty Level

INTERMEDIATE

Spice Level

MILD

Ingredients

1 oz. Garlic & Herb Goat Cheese
1 Roma Tomato
2 oz. Kale
2 Garlic Cloves
½ oz. Shredded Parmesan Cheese
8 oz. Italian Pork Sausage
¾ cup Arborio Rice
2 Green Onions
2 tsp. Mirepoix Broth Concentrate
½ oz. Tuscan Herb Butter

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/25924

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



1. Prepare the Ingredients

- Stem **kale** and coarsely chop.
- Core **tomato** and cut into ½" dice.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Mince **garlic**.
- Remove **Italian sausage** from casing, if necessary.



2. Start the Risotto

- Place another medium pot over medium-high heat.
- Add 1 tsp. **olive oil** and **Italian sausage** to hot pot. Break into smaller pieces until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Add **rice**, half the **garlic** (reserve remaining for vegetables), and **white portions of green onions**. Stir occasionally until rice is toasted, 1-2 minutes.



3. Finish the Risotto

- Add 1 cup **boiling water** and **mirepoix base** to pot with rice. *Rice should just be covered by water.* Stir often until nearly all water is absorbed.
- Add ½ cup boiling water. 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.
- While risotto cooks, continue recipe.



4. Cook the Vegetable Mixture

- Place a large non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil**, **kale**, **tomatoes**, and remaining **garlic** to hot pan. Stir often until kale wilts, 1-2 minutes.
- Remove from burner.



5. Finish the Dish

- Add **vegetable mixture**, **shredded cheese**, **butter** (to taste), ¼ tsp. **salt**, and a pinch of **pepper** to **risotto**. Stir until combined.
- Plate dish as pictured on front of card, garnishing risotto with **goat cheese** (crumbling if needed) and **green portions of green onions**. Bon appétit!