



Scallop Rockefeller Risotto

WITH SPINACH AND CRISPY FRIED ONIONS

Culinary Collection



Prep & Cook Time

35-45 MIN

Cook Within

3 DAYS

You Will Need

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

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

1 oz. Cream Cheese
3.6 oz. Arborio Rice
2 oz. Grated Parmesan Cheese
2 Garlic Cloves
½ oz. Crispy Fried Onions
2 tsp. Mirepoix Broth Concentrate
1 oz. Butter
1 Lemon
2 oz. Baby Spinach
Customize It Options
8 oz. Scallops
10 oz. Diced Chicken Thighs
16 oz. Double Portion Scallops
10 oz. Diced Boneless Skinless Chicken Breasts
8 oz. Shrimp

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/26659

*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
- Set **cream cheese** on counter to soften
- Ingredient(s) used more than once: **Parmesan**

Customize It Instructions

- If using **16 oz. scallops**, follow same instructions as 8 oz. scallops, working in batches if necessary.
- If using **diced chicken breasts** or **diced chicken thighs**, pat dry. Follow same instructions as scallops in Step 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes. Don't worry about trimming. Excess fat will render while cooking and add flavor.
- If using **shrimp**, pat dry. Follow same instructions as scallops in Step 4, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.



1. Prepare the Ingredients

- Halve **lemon**. Cut one half into wedges and juice the other half.
- Coarsely crush **crispy onions**.
- Mince **garlic**.
- Pat **scallops** dry. Scallops will vary in amount as they are portioned by weight. Don't worry, the sweet flavor and tender texture will be the same.



2. Start the Risotto

- Place another medium pot over medium heat and add 1 tsp. **olive oil**. Add **garlic** to hot pot and stir constantly until aromatic, 30-60 seconds.
- Add **rice**. Stir occasionally until rice is toasted and opaque, 1-2 minutes.
- Add 1 cup **boiling water**, **mirepoix base**, and a pinch of **salt** to pot with rice. *Rice should just be covered by water.* Stir often until nearly all water is absorbed.
- Add ½ cup boiling water and 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.*



3. Finish the Risotto

- Add **spinach**, **Parmesan** (reserve 1 Tbsp. for garnish), **butter**, softened **cream cheese**, 2 tsp. **lemon juice**, and a pinch of **salt** and **pepper** to hot pot with **risotto**.
- Stir until spinach is wilted, 30-60 seconds.
- Remove from burner. Cover and set aside.



4. Cook the Scallops

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **scallops** to hot pan. Cook until lightly browned and scallops reach a minimum internal temperature of 145 degrees, 1-2 minutes per side.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **risotto** with **scallops** and garnishing with crushed **crispy onions** and remaining **Parmesan**. Squeeze **lemon wedges** over to taste. Bon appétit!