



# Green Goddess Risotto

WITH ASPARAGUS AND PEAS

Meal Kit



**Prep & Cook Time**

30-40 MIN

**Cook Within**

7 DAYS

**You Will Need**

Olive Oil, Salt, Pepper, Cooking Spray  
Small Pot, Baking Sheet,  
Mixing Bowl, Medium Pot

**Ingredients**

- 3 oz. Peas
- 1 oz. Basil Pesto
- 1/2 tsp. Garlic Salt
- 1 oz. Grated Parmesan Cheese
- 3/4 cup Arborio Rice
- 2 tsp. Mirepoix Broth Concentrate
- 1 oz. Butter
- 12 oz. Asparagus
- 2 oz. Sour Cream

**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/26210](http://www.homechef.com/26210)

\*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
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Bring 4 cups **water** to a boil in a small pot
- Prepare a baking sheet with foil and cooking spray



### 1. Prepare Ingredients and Make Green Goddess Sauce

- Trim woody ends off **asparagus** and cut into 1" lengths.
- In a mixing bowl, combine **sour cream**, **pesto**, and a pinch of **salt**. Set aside.



### 2. Roast the Asparagus

- Place **asparagus** on prepared baking sheet and toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer. Roast in hot oven until tender, 10-12 minutes.
- While asparagus roasts, continue recipe.



### 3. Start the Risotto

- Place a medium pot over medium-high heat and add 2 tsp. **olive oil**.
- Add **rice** to hot pot. Stir occasionally until rice is toasted and opaque, 1-2 minutes.
- Add 1 cup **boiling water** from small pot and **mirepoix base** to rice. *Rice should just be covered by water.* Stir often until nearly all water is absorbed.



### 4. Finish the Risotto

- 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.*
- Stir in **peas**, **cheese**, **butter**, and **garlic salt** until combined and peas are warmed through, 1-2 minutes.
- Remove from burner.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **risotto** with **asparagus** and **green goddess sauce**. Bon appétit!