



# Tortilla Elotes Risotto

WITH COTIJA CHEESE AND JALAPEÑO

Meal Kit



**Prep & Cook Time**

35-45 MIN

**Cook Within**

7 DAYS

**You Will Need**

Olive Oil, Salt, Pepper  
Small Pot, Medium Pot

**Difficulty Level**

INTERMEDIATE

**Spice Level**

SPICY

**Ingredients**

- ¾ cup Arborio Rice
  - 2 tsp. Vegetable Broth Concentrate
  - ½ oz. Tortilla Strips
  - 1 Lime
  - 1 Jalapeño Pepper
  - ¼ oz. Cilantro
  - 1 Shallot
  - 5 oz. Corn Kernels
  - .8 oz. Chile Lime Butter
  - 2 oz. Grated Cotija Cheese
- Customize It Options**
- 12 oz. Impossible Burger
  - 10 oz. Steak Strips
  - 10 oz. Diced Boneless Skinless Chicken Breasts

**Minimum Internal Protein Temperature**

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/26802](http://www.homechef.com/26802)

\*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 small pot
- Ingredient(s) used more than once: **cilantro, cheese**



### 1. Prepare the Ingredients

- Mince **cilantro** (no need to stem).
- Cut **lime** into wedges.
- Peel and mince **shallot**.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. Wash hands and cutting board after working with jalapeño.

### Customize It Instructions

- Meatlovers! If using protein, cook in a medium non-stick pan over medium heat with 1 tsp. **olive oil**. If using **diced chicken breasts**, pat dry and stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **Impossible burger**, break up until burger reaches a minimum internal temperature of 160 degrees, 4-6 minutes. If using **steak strips**, pat dry, coarsely chop, then separate pieces. Stir occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes. Add to risotto as desired.



### 2. Cook the Vegetables

- Place a medium pot over medium heat and add 2 tsp. **olive oil**.
- Add **corn, shallots, 2 Tbsp. jalapeños** (to taste), ¼ tsp. **salt**, and a pinch of **pepper** to hot pot. Stir occasionally until lightly charred and tender, 3-5 minutes.
- Remove from burner. Transfer vegetables to a plate and cover with foil. Reserve pot; no need to wipe clean.



### 3. Start the Risotto

- Return pot used to cook vegetables to medium-high heat.
- Add 2 tsp. **olive oil, rice**, a pinch of **salt**, and **vegetable base** to hot pot. Stir occasionally until rice is toasted, 1-2 minutes.
- Add 1 cup **boiling water** from small pot to pot with 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** from small pot to pot with **rice** 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.
- Remove from burner. Stir in **butter, cilantro** (reserve a pinch for garnish), **cheese** (crumbling if necessary; reserve a pinch for garnish), ¼ tsp. **salt**, and a pinch of **pepper**.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **risotto** with **vegetables** and garnishing with reserved **cilantro, reserved cheese, and tortilla strips**. Squeeze **lime wedges** over to taste. Bon appétit!