



Lemon Garlic Shrimp Risotto

WITH ASPARAGUS AND PARMESAN

Express



Prep & Cook Time

15-20 MIN

Cook Within

3 DAYS

You Will Need

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

Ingredients

- 1 oz. Cream Cheese
- .14 oz. Lemon Juice
- ½ tsp. Garlic Salt
- .8 oz. Lemon Garlic Butter
- 1 oz. Shredded Parmesan Cheese
- 2 tsp. Mirepoix Broth Concentrate
- 1 Roma Tomato
- 8 oz. Cooked Arborio Rice
- 5 oz. Asparagus
- Customize It Options**
- 8 oz. Shrimp
- 16 oz. Double Portion Shrimp

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/34009

*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, sesame, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Set **cream cheese** on counter to soften
- Bring ½ cup **water** to a boil in a medium pot
- Ingredient(s) used more than once: **butter**



1. Start the Risotto

- Once **water** is boiling, add **rice**, **mirepoix base**, **garlic salt**, and a pinch of **pepper** to hot pot. Bring to a simmer.
- Once simmering, stir constantly until combined and slightly thickened, 2-3 minutes.
- While risotto cooks, continue recipe.

Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 10 oz. or 8 oz., working in batches if necessary.



2. Prepare the Ingredients

- Core **tomato** and cut into ½” dice.
- Trim woody ends off **asparagus** and cut into 1” lengths.
- Pat **shrimp** dry.



3. Finish the Risotto

- Add **tomatoes**, **Parmesan**, softened **cream cheese**, half the **butter** (reserve remaining for shrimp), and 2 Tbsp. **water** to hot pot. Stir until combined, 1-2 minutes.
- *If too thick, add additional water, 1 tsp. at a time, until desired consistency is reached.*
- Remove from burner. Cover to keep warm.



4. Cook Asparagus and Shrimp and Finish Dish

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **asparagus** to hot pan. Stir occasionally until tender, 6-7 minutes.
- Add **shrimp** and a pinch of **salt** and **pepper**. Cook until pink and shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Stir in remaining **butter** and **lemon juice**. Remove from burner.
- Plate dish as pictured on front of card, topping **risotto** with shrimp and asparagus. Bon appétit!