



One-Pot Chicken Rockefeller Risotto

WITH PARMESAN AND GREEN ONIONS

Family Meal



Prep & Cook Time

35-45 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
Large Pot

Ingredients

- 20 oz. Diced Boneless Skinless Chicken Breasts
- 2 oz. Shredded Parmesan Cheese
- 5 oz. Baby Spinach
- 2 ¼ oz. Roasted Garlic & Herb Butter
- 1 tsp. Garlic Salt
- 7.2 oz. Arborio Rice
- 2 oz. Crème Fraîche
- 4 tsp. Chicken Demi-Glace Concentrate
- 2 Green Onions

Difficulty Level

EASY

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/34089

*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.

- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions, cheese**



1. Prepare the Ingredients

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Pat **chicken** dry and season with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**.



2. Cook the Chicken

- Place a large pot over medium-high heat and add 2 tsp. **olive oil**.
- Add **chicken** to hot pot and stir occasionally until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Transfer chicken to a plate. Keep pot over medium-high heat.



3. Start the Risotto

- Add 2 tsp. **olive oil**, **rice**, and **white portions of green onions** to hot pot. Stir occasionally until rice is toasted and opaque, 1-2 minutes.
- Add 2 cups **water** and **demi-glace** and bring to a simmer. *Rice should just be covered by water.* Stir often until nearly all water is absorbed, 6-8 minutes.
- Add $\frac{1}{2}$ cup water and stir often until nearly all water is absorbed. Repeat this process, adding $\frac{1}{2}$ cup water at a time and stirring often, 18-20 minutes.
- Taste **risotto** as you stir, checking for tenderness. When rice has no more "bite" or crunch, it's done.



4. Finish the Risotto

- Add **spinach**, **butter**, **garlic salt**, **crème fraiche**, $\frac{2}{3}$ the **cheese** (reserve remaining for garnish), $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**. Stir constantly until spinach is wilted and risotto is creamy, 1-2 minutes.
- Add **chicken and any accumulated juices** and stir until chicken is warmed through, 1-2 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing **risotto** with remaining **cheese** and **green portions of green onions**. Bon appétit!