



Truffle Parmesan Risotto

WITH SAUTÉED CAULIFLOWER

Express



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

You Will Need

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

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

- 8 oz. Cooked Arborio Rice
- .8 oz. Truffle Butter
- 2 Green Onions
- ½ tsp. Garlic Salt
- 1 oz. Shredded Parmesan Cheese
- 2 tsp. Mirepoix Broth Concentrate
- 2 tsp. Mushroom Seasoning
- 1 oz. Cream Cheese
- 8 oz. Cauliflower Florets
- 3 oz. Peas

Customize It Options

- 12 oz. Sirloin Steaks
- 12 oz. Antibiotic Free Boneless Skinless Chicken Breast

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/34108

*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** and **butter** on counter to soften
- Bring ½ cup **water** to a boil in a medium pot
- Ingredient(s) used more than once: **green onions, shredded cheese**

Customize It Instructions

- If using **antibiotic free chicken breasts**, pat dry. Cook until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **sirloin steaks**, pat dry. Cook until steak reaches desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*



2. Prepare Green Onions and Start Risotto

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Add **rice, mirepoix base, garlic salt,** and a pinch of **pepper** to medium, hot pot with boiling **water**. Reduce to a simmer.
- Once simmering, stir often until combined and slightly thickened, 2-3 minutes.



4. Finish the Dish

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



1. Cook the Cauliflower

- Coarsely chop **cauliflower** into 1" pieces.
- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add cauliflower to hot pan and stir occasionally until cauliflower is tender, 6-8 minutes.
- *If pan is too dry, add water, 1 Tbsp. at a time, as needed.*
- Remove from burner. Stir in **mushroom seasoning** and a pinch of **salt**. Set aside.
- While cauliflower cooks, continue recipe.



3. Finish the Risotto

- Add **peas, white portions of green onions,** half the **shredded cheese** (reserve remaining for garnish), softened **cream cheese,** softened **butter** (to taste), and 2 Tbsp. **water** to hot pot. Stir vigorously until creamy, 1-2 minutes.
- *If too thick, add additional water, 1 tsp. at a time, until desired consistency is reached.*
- Remove from burner.