



Roasted Beet and Goat Cheese Risotto

WITH PISTACHIOS

Meal Kit



Prep & Cook Time

35-45 MIN

Cook Within

7 DAYS

You Will Need

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

Ingredients

3/4 oz. Roasted Pistachios
3/4 cup Arborio Rice
2 tsp. Mirepoix Broth Concentrate
1 oz. Butter
1 oz. Goat Cheese
2 Garlic Cloves
1/2 oz. Grated Parmesan Cheese
2 fl. oz. White Cooking Wine
12 oz. Red Beet

Customize It Options

12 oz. Sirloin Steaks
12 oz. Boneless Skinless Chicken Breasts

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/34490

*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
- Turn oven on to **450 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
- Refrigerate **goat cheese** until ready to use

Customize It Instructions

- If using **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.*



1. Roast the Beets

- Trim ends off **beet**, peel, and cut into large evenly-sized dice. Wash hands and cutting board after working with beet; it's used as a dye for a reason! Use a plastic cutting board, or hold beet with a paper towel to avoid staining.
- Place beets 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, 20-25 minutes.
- While beets roast, continue recipe.



2. Prepare the Ingredients

- Coarsely chop **pistachios**.
- Mince **garlic**.



3. Start the Risotto

- Place a medium pot over medium-high heat and add 2 tsp. **olive oil**. Add **rice**, **garlic**, and a pinch of **salt** to hot pot. Stir occasionally until rice is toasted and opaque, 1-2 minutes.
- Add **wine** and stir occasionally until mostly evaporated, 30-60 seconds.
- Add 1 cup **boiling water** from small pot and **mirepoix base** 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** 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**, **Parmesan**, and ¼ tsp. **salt**.
- If beets are still roasting, cover risotto and set aside.



5. Finish the Dish

- Remove **goat cheese** from refrigerator.
- Plate dish as pictured on front of card, topping **risotto** with **beets**, **pistachios**, and goat cheese (crumbling if needed). Bon appétit!