



Mushroom and Steak Risotto

WITH BROCCOLI AND TOMATOES

Meal Kit



Prep & Cook Time
45-55 MIN

Cook Within
6 DAYS

You Will Need
Olive Oil, Salt, Pepper
2 Medium Pots, Large Non-Stick Pan

Ingredients
¼ oz. Dried Mushroom Blend
1 oz. Shredded Parmesan Cheese
4 tsp. Natural Beef Flavor Demi-Glace Concentrate
3.6 oz. Arborio Rice
1 tsp. Garlic Salt
1 oz. Cream Cheese
4 oz. Broccoli Florets
1 Roma Tomato
4 oz. Cremini Mushrooms
Customize It Options
10 oz. Steak Strips
12 oz. Antibiotic Free Boneless Skinless Chicken Breast
8 oz. Shrimp
20 oz. Double Portion- Steak Strips

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/37691

*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
- Bring 4 cups **water** to a boil in a medium pot
- Ingredient(s) used more than once: **garlic salt, shredded cheese**



Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz, working in batches if necessary. →†
- If using **antibiotic free chicken breasts**, pat dry. Cook until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **shrimp**, pat dry. Cook until pink and shrimp reach minimum internal temperature, 2-3 minutes per side.

1. Prepare the Ingredients

- Cut **cremini mushrooms** into ¼” slices.
- Cut **broccoli** into bite-sized pieces.
- Core **tomato** and cut into ¼” dice.
- Pat **steak strips** dry. Coarsely chop, then separate pieces.



2. Start the Risotto

- Place another medium pot over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **cremini mushrooms** to hot pot and stir occasionally until browned and tender, 3-4 minutes.
- Add **rice** and stir constantly until rice becomes lightly toasted, 1-2 minutes.
- Stir in **dried mushrooms** until combined.

3. Finish the Risotto

- Add 1 cup **boiling water** from other medium pot and half the **garlic salt** (reserve remaining for steak mixture) to hot pot with **rice**. *Rice should just be covered by water.* Stir often until nearly all water is absorbed.
- 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 **cream cheese**, half the **shredded cheese** (reserve remaining for garnish), ¼ tsp. **salt**, and ¼ tsp. **pepper** until combined. Cover and set aside.



4. Cook the Steak Mixture

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **broccoli** to hot pan and cook undisturbed, 3 minutes.
- Add **steak strips**. Stir occasionally until no pink remains on steak strips and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Add **tomatoes**, remaining **garlic salt**, **demi-glace**, and a pinch of **salt** and **pepper**. Stir occasionally until vegetables are tender, 2-3 minutes.
- Remove from burner. Rest, 3 minutes.

5. Finish the Dish

- Plate dish as pictured on front of card, topping **risotto** with **steak mixture** and garnishing with remaining **shredded cheese**. Bon appétit!