



In your box

- 2 Green Onions
- 1 Roma Tomato
- 10 oz. Steak Strips
- 1 ½ tsp. Pot Roast Seasoning
- ½ cup Arborio Rice
- 2 oz. Grated Parmesan
- 2 oz. Sour Cream
- 2 tsp. Beef Demi-Glace
- 3 oz. Corn Kernels



Steak with Creamy Corn Risotto

with fresh tomato

NUTRITION per serving—Calories: 720, Carbohydrates: 58g, Fat: 33g, Protein: 47g, Sodium: 1748mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
Nutritional information may vary if you selected ground pork as your protein

Prep & Cook Time
35-45 min.

Cook Within
6 days

Difficulty Level ● ● ● ●
Intermediate

Spice Level ● ● ● ●
Not Spicy

① You will need

Olive Oil, Salt, Pepper

2 Medium Pots, Large Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Bring 3 cups **water** to a boil in a medium pot
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **green onions**



1

Prepare the Ingredients

- Trim and thinly slice **green onions**.
- Core **tomato** and coarsely chop.
- Separate **steak strips** into a single layer and pat dry. Season with **pot roast seasoning** and a pinch of **salt** and **pepper**.
- *If using ground pork, season with pot roast seasoning and a pinch of salt and pepper.*



2

Begin the Risotto

- Place another medium pot over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **corn**, half the **green onions** (reserve remaining for garnish), and a pinch of **salt** and **pepper** to hot pot. Stir occasionally until corn starts to brown, 2-3 minutes.
- Add **rice** and stir occasionally until rice is toasted, 1-2 minutes.



3

Finish the Risotto

- Add 1 cup **boiling water** to 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 **Parmesan**, **sour cream**, ½ tsp. **salt**, and a pinch of **pepper** until combined. Cover and set aside.



4

Cook the Steak Strips

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **steak strips** to hot pan and stir occasionally until browned, 3-4 minutes.
- Add ¼ cup **water**, **tomatoes**, **demi-glace**, and a pinch of **pepper**. Stir occasionally until tomatoes break down and sauce thickens, 2-4 minutes.
- *If using ground pork, use only 1 tsp. olive oil and use the same cooking times, breaking meat up with a spoon until no pink remains.*
- Remove from burner.



5

Finish the Dish

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