



#### In your box

2 oz. Grated Cotija Cheese  
1 Lime  
¼ oz. Cilantro  
1 oz. Tortilla Strips  
1 Jalapeño Pepper  
2 tsp. Vegetable Base  
1 oz. Butter  
1 Red Onion  
5 oz. Corn Kernels  
¾ cup Arborio Rice

#### Customize It Options

10 oz. Antibiotic-Free Ground Beef  
10 oz. Ground Beef  
10 oz. USDA Choice Sliced Flank Steak

\*Contains: milk

#### You will need

Olive Oil, Salt, Pepper  
Small Pot, Medium Pot



## Tortilla Elotes Risotto

with cotija cheese and corn

NUTRITION per serving—Calories: 748, Carbohydrates: 96g, Fat: 36g, Protein: 16g, Sodium: 1288mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

35-45 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Mild

## 👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Bring 4 cups **water** and ¼ tsp. **salt** to a boil in a small pot
- Ingredient(s) used more than once: **cilantro**, **cheese**

## Customize It Instructions

- Meat lovers! Cook proteins separately and place on top of risotto when plating. If using **flank steak**, separate into a single layer and pat dry. Season all over with a pinch of **salt** and **pepper**. Stir occasionally with 1 tsp. **olive oil** in a large non-stick pan over medium-high heat until no pink remains, 4-6 minutes. If using **ground beef**, combine with ¼ tsp. salt and a pinch of pepper. Stir occasionally in a large non-stick pan over medium-high heat until no pink remains, 4-6 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



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### Prepare the Ingredients

- Mince **cilantro** (no need to stem).
- Halve and peel **onion**. Cut halves into ¼" dice.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. Wash hands and cutting board after working with jalapeño.
- Cut **lime** into wedges.



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### Cook the Vegetables

- Heat 2 tsp. **olive oil** in a medium pot over medium heat.
- Add **corn**, **onion**, 2 Tbsp. **jalapeño**, ¼ tsp. **salt** and a pinch of **pepper** to hot pot. Stir occasionally until lightly charred and tender, 3-5 minutes.
- Remove from burner. Remove vegetables to a plate and cover with plastic wrap. Reserve pot; no need to wipe clean.



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### Start the Risotto

- Return pot used to cook vegetables to medium-high heat. Add 2 tsp. **olive oil**, **rice**, and **vegetable base** to hot pot and stir occasionally until rice is toasted and opaque, 1-2 minutes.
- Add 1 cup **boiling water** from small pot to pot with rice. Rice should just be covered by water. Stir often until nearly all water is absorbed.



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### Finish the Risotto

- Add ½ cup **boiling water** to pot with rice and stir often again until water is nearly all 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**, **cilantro** (reserve a pinch for garnish), **cheese** (crumbling if necessary, and reserving a pinch for garnish), ¼ tsp. **salt**, and a pinch of **pepper**.



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### Finish the Dish

- Plate dish as pictured on front of card, topping **risotto** with **vegetables** and garnishing with reserved **cilantro**, reserved **cheese**, and **tortilla strips**. Squeeze **lime wedges** over dish to taste. Bon appétit!