



In your box

- 1 oz. Marsala Cooking Wine
- 2 Green Onions
- 2 oz. Grated Parmesan
- 4 oz. Cremini Mushrooms
- 1 ½ tsp. Pot Roast Seasoning
- 1 Roma Tomato
- 2 tsp. Beef Demi-Glace
- ¾ cup Arborio Rice

Customize It Options

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



Steak Strip Marsala Risotto

with Parmesan, tomatoes, and mushrooms

NUTRITION per serving—Calories: 744, Carbohydrates: 67g, Fat: 31g, Protein: 48g, Sodium: 1590mg.
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 an alternative protein as your customized option*

Prep & Cook Time
40-50 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 4 cups **water** to a boil in a medium pot
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **green onions, Parmesan**



1

Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Core **tomato** and cut into ¼" dice.
- Trim and thinly slice **green onions**.
- Pat **steak strips** dry, and season all over with **pot roast seasoning**.
- *If using flank steak, follow same instructions. If using ground beef, combine with pot roast seasoning.*



2

Start the Risotto

- Place another medium pot over medium-high heat and add 2 tsp. **olive oil**.
- Add **rice** and half the **green onions** (reserve remaining for mushrooms). Stir occasionally until rice is toasted, 1-2 minutes.



3

Finish the Risotto

- Add 1 cup **boiling water** and ¼ tsp. **salt** 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 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. Add **Parmesan** (reserve a pinch for garnish) and stir to combine. Cover and set aside.



4

Sear the Steak

- Place a large non-stick pan over high heat and add 2 tsp. **olive oil**. Add **steak strips** to hot pan and stir occasionally until browned, 2-4 minutes.
- Remove steak strips to a plate. Keep pan over high heat.
- *If using flank steak or ground beef, follow same instructions.*



5

Cook Mushrooms and Finish Dish

- Add 2 tsp. **olive oil**, **mushrooms**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until browned, 4-5 minutes.
- Add **Marsala wine**, **beef demi-glace**, ¼ cup **water**, **tomatoes**, remaining **green onions** (reserve a pinch for garnish), **steak strips** and **any accumulated juices**, and a pinch of salt. Stir until warmed through, 3-4 minutes.
- Plate dish as pictured on front of card, topping **risotto** with steak strips and mushrooms and garnishing with reserved **Parmesan** and green onions. Bon appétit!