



In your box

- 3 oz. Peas
- ¼ cup Panko Breadcrumbs
- 4 oz. Cremini Mushrooms
- 1 oz. Butter
- 2 oz. Grated Parmesan
- 2 tsp. Chicken Demi-Glace
- ½ cup Arborio Rice
- 13 oz. Boneless Skinless Chicken Breasts

Staff Pick

Chicken Tetrazzini Risotto

with peas and cremini mushrooms

NUTRITION per serving—Calories: 816, Carbohydrates: 61g, Fat: 37g, Protein: 58g, Sodium: 1654mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
5 days

Difficulty Level ● ● ●
Intermediate

Spice Level 🌶️ 🌶️ 🌶️
Not Spicy



🕒 You will need

Olive Oil, Salt, Pepper

Small Pot, Medium Pot, 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** and **chicken demi-glace** to a boil in a small pot
- Thoroughly rinse produce and pat dry



1

Prepare the Ingredients

- Cut **mushrooms** into ¼” slices.
- Pat **chicken breasts** dry and, on a separate cutting board, cut into ½” dice.



2

Cook the Chicken

- Place a medium pot over medium heat and add 2 tsp. **olive oil**.
- Add **chicken** to hot pot and stir occasionally until chicken reaches a minimum internal temperature of 165 degrees, 3-5 minutes.
- Remove chicken to a plate.
- Reserve pot; no need to wipe clean.



3

Start the Risotto

- Return pot used to cook chicken to medium-high heat and add 2 tsp. **olive oil**.
- Add **rice** to hot pot and stir occasionally until lightly browned, 1-2 minutes.
- Add 1 cup boiling **chicken demi-glace-water mixture**. *Rice should just be covered by water.* Stir often until nearly all water is absorbed.



4

Finish the Risotto

- Add ½ cup boiling **chicken demi-glace-water mixture** to pot with rice 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 and stir in **Parmesan, butter**, and a pinch of **salt** and **pepper**. Cover and set aside.



5

Cook Mushrooms and Finish Dish

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **mushrooms** to hot pan and stir occasionally until browned, 3-5 minutes.
- Add **chicken** and **peas** and stir occasionally until warmed through, 1-2 minutes.
- Remove from burner. Season with ¼ tsp. **salt** and a pinch of **pepper**.
- Plate dish as pictured on front of card, placing chicken and vegetables on top of **risotto** and garnishing with **panko**. Bon appétit!