



In your box

- 2 oz. Grated Parmesan
- .3 oz. Butter
- ¼ oz. Parsley
- 4 tsp. Beef Demi-Glace
- ½ cup Arborio Rice
- 1 oz. Seasoned Croutons
- 1 Yellow Onion
- 1 oz. Shredded Asiago Cheese

Customize It Options

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



Staff Pick

French Onion Steak Risotto

with two cheeses and croutons

NUTRITION per serving—Calories: 841, Carbohydrates: 65g, Fat: 42g, Protein: 52g, Sodium: 1599mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time
45-55 min.

Cook Within
6 days

Difficulty Level ● ● ●
Intermediate

Spice Level 🌶️ 🌶️ 🌶️
Not Spicy

① You will need

Olive Oil, Salt, Pepper

Medium Non-Stick Pan, 2 Medium Pots

👑 Before you cook

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

- Bring a medium pot of **4 cups water** to a boil
- Thoroughly rinse produce and pat dry



1

Prepare the Ingredients

- Halve and peel **onion**. Slice halves into thin strips.
- Mince **parsley** (no need to stem).
- Coarsely crush **croutons**.
- Separate **steak strips** into a single layer and pat dry. Season with a pinch of **salt** and **pepper**.
- *If using **flank steak**, follow same instructions and season same amount. If using **ground beef**, season same amount.*



2

Start the Risotto

- Place another medium pot over medium-high heat and add 2 tsp. **olive oil**. Add **rice** to hot pot. Stir occasionally until rice is toasted and opaque, 1-2 minutes.
- Add 1 cup **boiling water** to pot with rice. *Rice should just be covered by water.* Stir often until nearly all water is absorbed.



3

Finish the Risotto

- 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 and stir in **Parmesan**, ¼ tsp. **salt**, and a pinch of **pepper**. Cover and set aside.



4

Cook the Onions

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **onions** and a pinch of **salt** to hot pan and stir often until softened and browned, 6-8 minutes.
- *If browning too quickly, add 1 Tbsp. water to hot pan and cook until evaporated.*
- Remove onions to a plate.
- Wipe pan clean and reserve.



5

Finish Steak and Finish Dish

- Return pan used to cook onions to medium-high heat and add 2 tsp. **olive oil**. Add **steak strips** to hot pan and stir often until no pink remains, 4-6 minutes.
- *If using **flank steak** or **ground beef**, follow same instructions and cook until no pink remains, 4-6 minutes.*
- Stir in **cooked onions**, **demi-glace** and 1 Tbsp. **water** until combined.
- Remove from burner and swirl in **butter**.
- Plate dish as pictured on front of card, topping rice with **steak strips** and garnishing with **Asiago**, **parsley**, and **croutons**. Bon appétit!