



In your box

- ¼ oz. Cilantro
- 1 Red Bell Pepper
- 2 oz. Crumbled Cotija Cheese
- 1 Shallot
- ¾ cup Arborio Rice
- 1 fl. oz. Red Enchilada Sauce
- .6 oz. Butter
- 2 tsp. Cajun Seasoning
- 1 Lime

Customize It Options

- 8 oz. Shrimp
- 16 oz. Shrimp—Double Portion
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. Steak Strips

You will need

- Olive Oil, Pepper
- Large Non-Stick Pan, Small Pot, Medium Pot



Shrimp Fajita Risotto

with cilantro and cotija cheese

NUTRITION per serving—Calories: 647, Carbohydrates: 70g, Fat: 30g, Protein: 28g, Sodium: 1725mg.
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
3 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 to a boil in a small pot
- Ingredient(s) used more than once: cheese, cilantro

Customize It Instructions

- If using **diced chicken breasts**, pat dry and season all over with a pinch of **salt** and **pepper**. Follow same instructions as shrimp in Step 4, stirring chicken occasionally until browned and chicken reaches minimum internal temperature, 5-7 minutes.
- If using **steak strips** separate into a single layer and pat dry. Season all over with a pinch of salt and pepper. Follow same instructions as shrimp in Step 4, stirring occasionally until no pink remains on steak strips, 4-6 minutes.
- If using **16 oz. shrimp**, follow same instructions.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into ¼" dice.
- Halve and peel **shallot**. Cut halves into ¼" dice.
- Coarsely chop **cilantro** (no need to stem).
- Halve **lime**. Cut one half into wedges and juice the other half.
- Pat **shrimp** dry, and season all over with a pinch of **pepper**.



2

Cook the Vegetables

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **shallot**, **red bell pepper**, and a pinch of **pepper** to hot pan. Stir occasionally until red bell pepper is softened and charred in places, 4-6 minutes.
- Remove from burner and transfer vegetables to a plate. Wipe pan clean and reserve.



3

Cook the Risotto

- Place a 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 from small pot 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. Cover and set aside.



4

Cook the Shrimp

- Return pan used to cook vegetables to medium-high heat and add 1 tsp. **olive oil**. Working in batches if needed, add **shrimp** to hot pan and cook undisturbed until seared on one side, 2-3 minutes.
- Flip, and cook until shrimp reaches minimum internal temperature, 1-2 minutes.
- Add **butter**, **enchilada sauce**, and 2 tsp. **lime juice**. Stir until butter is melted and shrimp are coated, 60-90 seconds.
- Remove from burner.



5

Finish Risotto and Finish Dish

- Return pot with **risotto** to medium heat and add **vegetables**. Stir occasionally until warmed through, 2-3 minutes.
- Remove from burner. Stir in **cheese** (reserve a pinch for garnish), half the **cilantro** (reserve remaining for garnish), and **seasoning blend**.
- *If risotto is stiff, add water, 1 Tbsp. at a time, until desired consistency is reached.*
- Plate dish as pictured on front of card, topping risotto with **shrimp** and garnishing with remaining cilantro and reserved cheese. Squeeze **lime wedges** over to taste. Bon appétit!