



In your box

- 1 oz. Grated Parmesan
- 2 fl. oz. Tomato Sauce
- 6 oz. Broccolini
- 1 tsp. Chimichurri Seasoning
- 2 tsp. Mirepoix Base
- ¾ cup Arborio Rice
- .6 oz. Butter
- ½ oz. Seasoned Croutons

Customize It Options

- 8 oz. Scallops
- 8 oz. Shrimp
- 16 oz. Scallops—Double Portion
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, wheat, soy, shellfish (scallops, shrimp)

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Medium Pot, Medium Non-Stick Pan, Baking Sheet



Culinary Collection

Creamy Tuscan Tomato Scallop Risotto

with roasted broccolini and Parmesan

NUTRITION per serving—Calories: 591, Carbohydrates: 73g, Fat: 20g, Protein: 29g, Sodium: 1682mg.

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

3 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

👑 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
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **Parmesan**

Customize It Instructions

- If using **shrimp**, follow same instructions as scallops in Step 4, cooking undisturbed until seared on one side, 2-3 minutes. Flip, and cook until shrimp reaches minimum internal temperature, 1-2 minutes.
- If using **16 oz. scallops**, follow same instructions as 8 oz. scallops, seasoning with **chimichurri seasoning** and a pinch of **salt** and **pepper**. Cook in batches if necessary.
- If using **chicken**, pat dry and cut into 1" dice. Season with **chimichurri seasoning**. Stir occasionally over medium heat until chicken reaches minimum internal temperature, 5-7 minutes.

Minimum Internal Temperature

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



1

Start the Risotto

- Place a medium pot over medium heat and add 1 tsp. **olive oil**. Add **rice** to hot pot and stir occasionally until toasted and opaque, 1-2 minutes.
- Stir in 1 cup **water**, **mirepoix base**, **tomato sauce**, and a pinch of **salt** until combined.
- Bring to a simmer. Once simmering, cook undisturbed, 4 minutes.
- Stir in 1 cup water and return to a simmer. Once simmering, stir occasionally until liquid is almost absorbed, 13-15 minutes.
- While risotto simmers, roast broccolini.



2

Roast the Broccolini

- Trim bottom end from **broccolini** and cut into 1" lengths, leaving tops whole.
- Place broccolini on prepared baking sheet and toss with 1 tsp. **olive oil** and a pinch of **salt** and **pepper**.
- Spread into a single layer and roast in hot oven until browned and tender, 12-14 minutes.



3

Finish the Risotto

- Add **butter**, half the **Parmesan** (reserve remaining for garnish), and a pinch of **salt** to pot with risotto. Stir until creamy.
- If too thick, add water 1 Tbsp. at a time until desired consistency is reached.
- Cover and set aside.



4

Cook the Scallops

- Pat **scallops** dry, and season both sides with **chimichurri seasoning**. *Scallops will vary in amount as they are portioned by weight. Don't worry, the sweet flavor and tender texture will be the same.*
- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add scallops to hot pan and cook until scallops reach a minimum internal temperature of 145 degrees, 1-2 minutes per side.
- Remove from burner. Rest at least 2 minutes.



5

Finish the Dish

- Coarsely crush **seasoned croutons**.
- Plate dish as pictured on front of card, topping **risotto** with **broccolini**, reserved **Parmesan**, **scallops**, and croutons. Bon appétit!