



In your box

4 oz. Alfredo Sauce
6 oz. Broccoli Florets
2 oz. Light Cream Cheese
¾ cup Arborio Rice
1 oz. Shredded Asiago Cheese

Customize It Options

8 oz. Shrimp
12 oz. Diced Boneless Skinless
Chicken Breasts
16 oz. Shrimp—Double Portion
8 oz. Jumbo Shrimp

*Contains: milk, eggs, shellfish
(shrimp)

You will need

Salt, Pepper



Oven-Ready

Shrimp Alfredo Risotto

with broccoli and Asiago

NUTRITION per serving—Calories: 622, Carbohydrates: 67g, Fat: 21g, Protein: 33g, Sodium: 1759mg.

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

25-35 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

Prepare the Ingredients

- Preheat oven to 400 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Mix **rice**, 1 cup **water**, **Alfredo sauce**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper** in provided tray until thoroughly combined.



2

Add the Broccoli and Shrimp

- Top **rice** evenly with **broccoli** and **shrimp**. Season with a pinch of **salt**.
- *If using 16 oz. shrimp, jumbo shrimp, or diced chicken, follow same instructions.*



3

Finish the Dish

- Bake uncovered in hot oven until **shrimp** reaches a minimum internal temperature of 145 degrees, 20-23 minutes.
- *If using 16 oz. shrimp or jumbo shrimp, follow same instructions. If using diced chicken bake uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 20-23 minutes.*
- Carefully remove from oven. Stir in **cream cheese** and half the **Asiago** until combined and creamy. Top with remaining Asiago. Bon appétit!