



### In your box

- ¼ oz. Dried Porcini Mushrooms
- ½ cup Arborio Rice
- 1 Lemon
- 6 Chive Sprigs
- 2 tsp. Beef Demi-Glace
- 2 oz. Shredded Asiago Cheese
- ½ oz. Pine Nuts
- .6 oz. Butter
- 6 oz. Cremini Mushrooms

### Customize It Options

- 10 oz. Steak Strips
- 10 oz. USDA Choice Sliced Flank Steak
- 14 oz. USDA Choice New York Strip Steak (Serves 2)
- 13 oz. Boneless Skinless Chicken Breasts

\*Contains: milk, tree nuts (pine nuts)

### You will need

- Olive Oil, Salt, Pepper
- 2 Medium Pots, Large Non-Stick Pan



Culinary Collection

## Steak and Wild Mushroom Risotto

with toasted pine nuts and Asiago

NUTRITION per serving—Calories: 729, Carbohydrates: 54g, Fat: 37g, Protein: 46g, Sodium: 1317mg.

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

45-55 min.

Cook Within

6 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
- Bring 3 cups **water** to a boil in a medium pot
- Ingredient(s) used more than once: **Asiago, chives**

## Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **chicken breasts**, pat dry and cut into 1" dice. Season all over with a pinch of **salt** and **pepper**. Follow same instructions as steak strips in Step 4, stirring occasionally over medium heat with **cremini mushrooms** until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **NY strip steak**, pat dry and season both sides with a pinch of salt and pepper. Cook separately from mushrooms, in a medium non-stick pan over medium heat with 2 tsp. **olive oil**. Cook until browned and steak reaches a minimum internal temperature of 145 degrees, 9-11 minutes per side. Slice steak into ¼" slices, and place on **risotto** with mushrooms.

Minimum Internal Temperature

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



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## Prepare the Ingredients

- Halve **lemon** lengthwise. Cut one half into wedges and juice the other half.
- Mince **chives**.
- Cut **cremini mushrooms** into thin slices.
- Coarsely chop **porcini mushrooms**.
- Separate **steak strips** into a single layer and pat dry. Season all over with a pinch of **salt** and **pepper**.



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## Start the Risotto

- Place a medium pot over medium-high heat.
- Add 2 tsp. **olive oil**, **rice**, and **porcini mushrooms**. Stir occasionally until rice is toasted and opaque, 1-2 minutes.



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## Finish the Risotto

- Add 1 cup **boiling water** from other medium 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. Stir in **Asiago, chives** (reserve a pinch of both for garnish), **butter**, 1 Tbsp. **lemon juice**, ½ tsp. **salt**, and a pinch of **pepper**. Cover and set aside.



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## Cook the Steak Strips and Mushrooms

- Place a large non-stick pan over medium-high heat with 2 tsp. **olive oil**.
- Add **steak strips** and **cremini mushrooms** to hot pan. Stir occasionally until no pink remains on steak strips, 4-6 minutes.
- Add **demi-glace** and ¼ cup **water**. Bring to a simmer. Once simmering, cook until slightly thickened, 1-2 minutes.
- Remove from burner. Season with a pinch of **salt** and **pepper**.



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## Finish the Dish

- Plate dish as pictured on front of card, placing **steak strips** and **mushrooms** on **risotto** and garnishing with **pine nuts**, reserved **Asiago**, and reserved **chives**. Squeeze **lemon wedges** over to taste. Bon appétit!