



In your box

2 oz. Sour Cream
5 oz. Corn Kernels
2 tsp. Beef Demi-Glace
1 ½ tsp. Pot Roast Seasoning
2 oz. Grated Parmesan
2 Green Onions
1 Roma Tomato
½ cup Arborio Rice

Customize It Options

10 oz. Steak Strips
20 oz. Steak Strips—Double Portion
10 oz. USDA Choice Sliced Flank Steak
12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk

You will need

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



Customer Favorite

Steak with Creamy Corn Risotto

with fresh tomato

NUTRITION per serving—Calories: 744, Carbohydrates: 64g, Fat: 34g, Protein: 49g, Sodium: 1610mg.

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

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 small pot
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **flank steak**, follow same instructions, cooking until flank steak reaches a minimum internal temperature of 145 degrees.
- If using 20 oz. **steak strips**, follow same instructions, working in batches if necessary, cooking until steak strips reach a minimum internal temperature of 145 degrees.
- If using **diced chicken**, follow same instructions as steak strips in Steps 1 and 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Trim and thinly slice **green onions**.
- Core **tomato** and coarsely chop.
- Separate **steak strips** into a single layer and pat dry. Season with **pot roast seasoning** and a pinch of **pepper**.



2

Start the Risotto

- Place a medium pot over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **corn**, half the **green onions** (reserve remaining for garnish), and a pinch of **salt** and **pepper** to hot pot. Stir occasionally until corn starts to brown, 2-3 minutes.
- Add **rice** and stir occasionally until rice is toasted, 1-2 minutes.



3

Finish the Risotto

- 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 from small pot 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 **Parmesan**, **sour cream**, ½ tsp. **salt**, and a pinch of **pepper** until combined. Cover and set aside.



4

Cook the Steak Strips

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **steak strips** to hot pan and stir occasionally until browned, 3-4 minutes.
- Add ¼ cup **water**, **tomatoes**, **demi-glace**, and a pinch of **pepper**. Stir occasionally until tomatoes break down and steak strips reach a minimum internal temperature of 145 degrees, 2-4 minutes.
- Remove from burner.



5

Finish the Dish

- Plate dish as pictured on front of card, placing **steak strips** on **risotto** and garnishing with remaining **green onions**. Bon appétit!