



In your box

- 1 oz. Marsala Cooking Wine
- 2 Green Onions
- 1 ½ tsp. Pot Roast Seasoning
- 2 oz. Grated Parmesan
- 4 oz. Cremini Mushrooms
- ¾ cup Arborio Rice
- 2 tsp. Beef Demi-Glace
- 1 Roma Tomato

Customize It Options

- 10 oz. Steak Strips
- 4 oz. Bacon
- 20 oz. Double Portion–Steak Strips
- 10 oz. Antibiotic-Free Ground Beef
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk

You will need

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



Customer Favorite

Steak Strip Marsala Risotto

with Parmesan, tomatoes, and mushrooms

NUTRITION per serving—Calories: 799, Carbohydrates: 67g, Fat: 37g, Protein: 47g, Sodium: 1635mg.

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

40-50 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 4 cups **water** to a boil in a medium pot
- Ingredient(s) used more than once: **green onions, Parmesan**

Customize It Instructions

- If using 20 oz. **steak strips**, follow same instructions, cooking in batches if necessary until steak strips reach a minimum internal temperature of 145 degrees.
- If using **ground beef**, follow same instructions as steak strips in Steps 4 and 5, cooking with **seasoning blend**, breaking up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- If using **diced chicken**, follow same instructions as steak strips in Steps 1, 4, and 5, stirring occasionally, until chicken reaches minimum internal temperature, 5-7 minutes.
- If adding on **bacon**, line a plate with a paper towel. Place a medium non-stick pan over medium heat and add bacon to hot pan. Flip occasionally until crisp and bacon reaches a minimum internal temperature of 145 degrees, 6-8 minutes. Transfer to towel-lined plate to remove excess oil. Add to recipe as desired.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Core **tomato** and cut into ¼" dice.
- Trim and thinly slice **green onions**.
- Separate **steak strips** into a single layer and pat dry. Season all over with **seasoning blend**.



2

Start the Risotto

- Place another medium pot over medium-high heat and add 2 tsp. **olive oil**.
- Add **rice** and half the **green onions** (reserve remaining for mushrooms) to hot pot. Stir occasionally until rice is toasted, 1-2 minutes.



3

Finish the Risotto

- Add 1 cup **boiling water** from other pot and ¼ tsp. **salt** 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 other pot and stir often 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** (reserve a pinch for garnish). Cover and set aside.



4

Sear 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, 2-4 minutes.
- Remove steaks strips to a plate. Keep pan over high heat.



5

Cook Mushrooms and Finish Dish

- Add 2 tsp. **olive oil**, **mushrooms**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until browned, 4-5 minutes.
- Add **wine**, **demi-glace**, ¼ cup **water**, **tomatoes**, remaining **green onions** (reserve a pinch for garnish), **steak strips** and **any accumulated juices**, and a pinch of salt. Stir occasionally until warmed through and steak reaches a minimum internal temperature of 145 degrees, 3-4 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping **risotto** with steak strips and mushrooms and garnishing with reserved **Parmesan** and green onions. Bon appétit!