



#### In your box

1 tsp. Onion Salt  
1 oz. Black Truffle Butter  
2 oz. Baby Spinach  
3 oz. Shiitake Mushrooms  
2 tsp. Mirepoix Base  
1 Roma Tomato  
2 Garlic Cloves  
¾ cup Arborio Rice

#### Customize It Options

10 oz. Steak Strips  
10 oz. USDA Choice Sliced Flank Steak  
20 oz. Steak Strips—Double Portion  
No protein

\*Contains: milk

#### You will need

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



Culinary Collection

## Steak and Black Truffle Butter Risotto

with shiitake mushrooms and tomato

NUTRITION per serving—Calories: 764, Carbohydrates: 64g, Fat: 41g, Protein: 36g, 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

35-45 min.

Cook Within

5 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: **onion salt**

### Customize It Instructions

- If using **flank steak** or **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches if necessary, and cooking until steak strips reach a minimum internal temperature of 145 degrees.
- If **cooking without a protein**, omit Step 4 and adding the steak strips in Step 5.

Minimum Internal Temperature

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



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### Prepare the Ingredients

- Core **tomato** and cut into ½" dice.
- Coarsely chop **spinach**.
- Cut **mushrooms** into ¼" slices.
- Mince **garlic**.
- 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 another medium pot over medium-high heat and add 2 tsp. **olive oil**.
- Add **rice** to hot pot. Stir occasionally until rice is toasted and opaque, 1-2 minutes.
- Add 1 cup **boiling water** from other pot to rice. Rice should just be covered by water. Stir often until nearly all water is absorbed.



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### Finish the Risotto

- Add ½ cup **boiling water** from other 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 **spinach**, **truffle butter**, and **onion salt** (reserve a pinch for vegetables) until combined. Cover and set aside.



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### Cook the Steak

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **steak strips** to hot pan. Stir occasionally until browned and steak reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- Transfer steak strips to a plate. Keep pan over medium-high heat.



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### Cook Vegetables and Finish Dish

- Add 2 tsp. **olive oil** and **mushrooms** to hot pan and stir occasionally until lightly browned, 3-4 minutes.
- Add **garlic**, **mirepoix base**, remaining **onion salt**, and 2 Tbsp. **water**. Bring to a simmer.
- Once simmering, remove from burner and stir in **tomato** and **steak strips**.
- Plate dish as pictured on front of card, topping **risotto** with steak strips and vegetables. Bon appétit!