



Lemony Jumbo Shrimp and Mushroom Risotto

with Heirloom Tomato Salad

Special Plus

45 Minutes



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CUSTOM RECIPE
This is a Custom Recipe. If you chose to add protein, simply follow the instructions on the back of this card and you're set. Happy cooking!



Jumbo Shrimp



Salmon Fillets, skin-on



Arborio Rice



Mixed Mushrooms



Baby Heirloom Tomatoes



Arugula and Spinach Mix



Shallot



Lemon



Parmesan Cheese, shredded



Cooking Wine



Italian Dressing



Vegetable Broth Concentrate



Zesty Garlic Blend

HELLO MIXED MUSHROOMS

A delicious, savoury combo of cremini, button and velvet oyster mushrooms!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Baking sheet, measuring spoons, strainer, zester, aluminum foil, medium pot, large bowl, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Jumbo Shrimp	285 g	570 g
Salmon Fillets, skin-on	250 g	500 g
Arborio Rice	¾ cup	1 ½ cups
Mixed Mushrooms	200 g	400 g
Baby Heirloom Tomatoes	113 g	227 g
Arugula and Spinach Mix	56 g	113 g
Shallot	50 g	100 g
Lemon	1	2
Parmesan Cheese, shredded	½ cup	1 cup
Cooking Wine	4 tbsp	8 tbsp
Italian Dressing	2 tbsp	4 tbsp
Vegetable Broth Concentrate	2	4
Zesty Garlic Blend	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook shrimp to a minimum internal temperature of 74°C/165°F, as size may vary. Cook salmon to a minimum internal temperature of 70°C/158°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



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Prep risotto

- Combine **4 ½ cups** (5 ½ cups) **water** and **broth concentrate** in a medium pot. Cover and bring to a gentle boil over medium heat.
- Meanwhile, thinly slice **mushrooms**.
- Peel, then cut **shallot** into ⅛-inch slices.
- Zest, then juice **lemon**.



Cook shrimp

- Meanwhile, 10 min before **risotto** is done cooking, using a strainer, drain and rinse **shrimp**. Pat dry with paper towels. Remove and discard shrimp tails.
- Toss **shrimp** with ½ **tbsp** (1 **tbsp**) **oil** on a foil-lined baking sheet. Season with **Zesty Garlic Blend**, **salt** and **pepper**.
- Broil in the **middle** of the oven, until **shrimp** just turn pink, 5-6 min.**



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 **tbsp**) **oil**, then **mushrooms**. Cook, stirring occasionally, until **mushrooms** begin to soften, 2 min. Add **shallots**. Cook, stirring often, until softened, 3-4 min. Season with **salt** and **pepper**, to taste.



Make salad

- Halve **tomatoes**.
- Add **Italian dressing**, **arugula and spinach mix** and **tomatoes** to a large bowl. Toss to combine.

If you've opted to add **salmon**, heat a medium non-stick pan over medium-high heat. Meanwhile, pat **salmon** dry with paper towels. Season with **salt** and **pepper**. When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **salmon**. Pan-fry until golden-brown and cooked through, 2-3 min per side. Proceed to make the **salad** and follow instructions as written.



Make risotto

- Add **rice** to the same pan. Toast, stirring often, 1-2 min.
- Add **cooking wine**. Cook, stirring often, until **wine** is absorbed, 1-2 min.
- Add **1 cup broth**. Reduce heat to medium. Cook, stirring occasionally, until **broth** is almost completely absorbed.
- Repeat, adding **1 cup broth** at a time, until texture is creamy and **rice** is tender, 25-30 min.
- Remove from heat.
- Stir in **half the Parmesan**, ½ **tbsp** (1 **tbsp**) **lemon juice**, **1 tsp** (2 **tsp**) **lemon zest** and **2 tbsp** (4 **tbsp**) **butter**. Season with **salt** and **pepper**, to taste.



Finish and serve

- Divide **risotto** between bowls, then sprinkle with **remaining Parmesan**. Top with **shrimp**.
- Serve **tomato salad** alongside.

Top **final bowls** with **salmon**.

Dinner Solved!