



CREAMY CORN RISOTTO WITH SHRIMP & BACON

grape tomatoes, chives, Parmesan

COOK TIME

40 MIN

SERVINGS

2

CALORIES PER SERVING

790

MENU

GLUTEN-FREE

Creamy coconut and corn bring touches of sweetness to this not-your-average-weeknight risotto. To balance the sweetness, the risotto is topped with savory bacon and paprika-spiced shrimp. Grape tomatoes and chives add bright color and flavor, and a sprinkle of Parmesan is the perfect finishing touch.

INGREDIENTS (11 ITEMS)

2 whole	Vegetable stock concentrates
4 oz	Bacon*
¼ oz	Garlic
4 oz	Grape tomatoes
⅛ oz	Chives
½ cup	Short-grain rice
4 oz	Coconut cream with corn T
10 oz	Shrimp** SH
1 tsp	Paprika & orange spice blend
3½ oz	Corn
1 oz	Parmesan cheese M

WHAT YOU'LL NEED

medium pot
medium & large sauté pans
mixing bowls
measuring cup & spoons
thermometer
cooking & olive oils
1 tsp sugar
salt & pepper

ALLERGENS

- T TREE NUTS (coconut)
- SH SHELLFISH (shrimp)
- M MILK



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

*Bacon is fully cooked when internal temperature reaches 145°.

**Shrimp are fully cooked when internal temperature reaches 145°.

Wash and dry fresh produce. Wash hands and surfaces after handling raw pork and shellfish. Consuming raw or undercooked pork or shellfish may increase your risk of foodborne illness. Go to greenchef.com/faq for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 MAKE BROTH

- Bring $3\frac{1}{4}$ cups water to a boil in a medium pot. Remove from heat. Add **vegetable stock concentrates**. Stir to combine.

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 COOK BACON

- Heat a dry, medium sauté pan over medium-high heat. Add **bacon** to hot pan. Cook 6-10 minutes, or until crispy and fat renders, flipping occasionally.* Remove from heat.
- Transfer **bacon** to a paper-towel-lined plate and allow to cool. Discard all but a thin layer of **bacon fat** from pan. Reserve pan.
- Transfer **bacon** to a cutting board. Roughly chop.

*Lower heat if bacon begins to brown too quickly.

3 PREP

- Mince **garlic**.
- Halve **grape tomatoes**. Place in a small bowl. Drizzle with 1 teaspoon olive oil. Lightly season with salt and pepper. Stir to combine.
- Mince **chives**.

4 START RISOTTO

- Heat about $1\frac{1}{2}$ tablespoons olive oil in a large sauté pan over medium heat. Add **short-grain rice** and **garlic**. Cook 2-3 minutes, or until rice is slightly translucent, stirring frequently.
- Carefully add **broth** and half the **coconut cream with corn**. Season with 1 teaspoon sugar, about $\frac{1}{2}$ teaspoon salt, and about $\frac{1}{4}$ teaspoon pepper. Stir to combine. Bring to a boil, then reduce heat to medium low.* Simmer 18-22 minutes, or until rice is tender and liquid has mostly absorbed, stirring occasionally.** (You'll finish the risotto in Step 6.)

*Depending on your stove, you may need to increase the heat under your pan for a steady simmer.

**If liquid evaporates before rice is tender, stir in a splash of water.

5 COOK SHRIMP & TOMATOES

- Rinse **shrimp**. Pat dry with paper towels. Place in a medium bowl. Season with **paprika and orange spice blend**, salt, and pepper. Drizzle with about 1 tablespoon cooking oil. Stir to coat.
- Return pan with reserved **bacon fat** to stovetop over medium-high heat. Add **shrimp** to hot pan. Cook 3-5 minutes, or until shrimp begin to turn pink, stirring occasionally.
- Add **tomatoes** and about half the **chives**. Cook 1-2 minutes, or until tomatoes are softened and shrimp are fully cooked, stirring occasionally.

6 FINISH RISOTTO

- Add **corn**, about half the **Parmesan cheese**, and remaining **coconut cream with corn** to pan with **risotto**. Cook 1-2 minutes, or until thoroughly incorporated, stirring frequently. Season with salt and pepper to taste.*

*Taste the risotto after seasoning and adjust as needed. Adding salt and pepper throughout the cooking process is key to a delicious dish.

7 PLATE YOUR DISH

- Divide **creamy corn risotto** between plates. Top with **shrimp and tomatoes**. Garnish with **bacon**, remaining **chives**, and remaining **Parmesan**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (488g)

Amount per serving

Calories 790

	% Daily Value*
Total Fat 33g	42%
Saturated Fat 10g	50%
Trans Fat 0g	
Cholesterol 225mg	75%
Sodium 2220mg	97%
Total Carbohydrate 82g	30%
Dietary Fiber 3g	11%
Total Sugars 13g	
Includes 5g Added Sugars	10%
Protein 44g	
Vitamin D 0mcg	0%
Calcium 267mg	20%
Iron 1mg	6%
Potassium 421mg	8%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Shrimp [shrimp, water, sodium bicarbonate, citric acid, salt], **Bacon** [pork, cured with: water, salt, sodium phosphate, sodium erythorbate, sodium nitrite], **Vegetable Stock Concentrate** [vegetable juice concentrates (tomato, mushroom, onion, carrot, celery), sugar, maltodextrin, salt, yeast extract, and natural flavor], **Garlic**, **Sushi Rice** [organic sushi rice], **Coconut Cream With Corn** (Corn [corn], Coconut Milk [coconut milk, water, xanthan gum], Lemon Juice [lemon], Ascorbic Acid [ascorbic acid], Granulated Garlic), **Paprika & Orange Spice Blend** (Sweet Paprika, Smoked Paprika, Dried Orange Peel, Dried Parsley, Sea Salt, Black Pepper), **Corn** [corn], **Grape Tomatoes**, **Parmesan Cheese** [pasteurized milk, cheese cultures, salt, enzymes, anti caking agent (potato starch powdered cellulose, natamycin)], **Chives**

Allergen information:

Contains Milk, Tree Nuts And Shellfish

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.