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LEMON HERB RISOTTO WITH CHICKEN & Tomato-Bacon Jam

WHAT WE SEND

(2 servings | 4 servings)

CALORIES **770**

PREP IN **10 MIN**

READY IN **50 MIN**

* Keep refrigerated



Tomatoes *
(2 | 4)



Lemon *
(1 | 2)



Parsley *
(1 | 2)



Bacon *
(4 oz | 8 oz)



Arborio Rice
(1 | 2)



**Chicken Stock
Concentrate**
(1 | 2)



**Chicken
Breasts ***
(10 oz | 20 oz)



**Shredded
Parmesan ***
(1 | 2)
Contains: Milk

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Cooking Oil
(2 tsp | 4 tsp)

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Sugar
(1 tsp | 2 tsp)

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6 **SERVINGS** If you ordered a 6-serving meal, combine the 2- and 4-serving ingredient amounts as needed and cook in batches or larger cooking vessels (where it makes sense). Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1.



Bring **5 cups water** (**9 cups for 4 servings**) to a simmer in a medium pot. **Wash and dry produce.** Dice **tomatoes**. Zest and quarter **lemon** (**for 4, zest and halve one lemon; quarter remaining**). Pick **parsley leaves** from stems; finely chop leaves. Dice **bacon** into bite-size pieces.

2.



Heat a **drizzle of oil** in a large pan over medium-high heat. Add **bacon** and cook, stirring occasionally and adjusting heat if browning too quickly, 5–7 minutes. Reduce heat to medium; add **tomatoes** and **1 tsp sugar** (**2 tsp for 4 servings**). Season with **salt** and **pepper**. Add **1 TBSP water** (**2 TBSP for 4**) and cook until tomatoes are reduced and jammy, 7–10 minutes. (**Lower heat and add another splash of water if tomatoes begin to brown too quickly.**) Turn off heat; transfer to a small bowl. Wash out pan.

3.



While tomato jam cooks, melt **1 TBSP butter** (**2 TBSP for 4 servings**) in a second large pan over medium heat. Add **rice** and **½ tsp salt**; stir until translucent, 1–2 minutes. Add **stock concentrate** and **1 cup simmering water** (**2 cups for 4**) to pan with rice mixture; stir until liquid has mostly absorbed. Repeat with **remaining warm water** from pot—adding ½ cup at a time and stirring until liquid has mostly absorbed—until rice is al dente and mixture is creamy, 25–30 minutes. (**Depending on the size of your pan, you may need a little more or a little less water.**)

4.



While risotto cooks, pat **chicken** dry with paper towels and season all over with **salt** and **pepper**. Heat a **drizzle of oil** in pan used for tomato jam over medium heat. Add chicken and cook until browned and cooked through, 4–6 minutes per side. Turn off heat; transfer chicken to a cutting board to rest for at least 5 minutes.

5.



Thinly slice **chicken** crosswise. Once **risotto** is done, stir in **cheese**, **lemon zest**, **juice from half the lemon**, and **1 TBSP butter** (**2 TBSP for 4 servings**) until combined. Divide risotto between bowls and top with chicken, **tomato-bacon jam**, and **chopped parsley**. Serve with **remaining lemon wedges** on the side.

*Bacon is fully cooked when internal temperature reaches 145°.
Chicken is fully cooked when internal temperature reaches 165°.*