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## LEMON HERB RISOTTO WITH CHICKEN & Tomato-Bacon Jam


**WHAT WE SEND** (2 servings | 4 servings)  
\* Keep refrigerated


PREP IN **10 MIN**    READY IN **40 MIN**

  
**Roma Tomatoes\***  
(2 | 4)

  
**Lemon\***  
(1 | 2)

  
**Parsley\***  
(1 | 2)

  
**Bacon\***  
(1 | 2)

  
**Arborio Rice**  
(1 | 2)

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

  
**Chicken Breasts\***  
(1 | 2)

  
**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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Just like us, risotto needs a little extra TLC to become its best self. Check in on it periodically and stir while it simmers, adding warm water in intervals as you go. It's worth it! You'll be rewarded with an end product that will knock your socks off.

1.



Bring **4 cups water** (**7 cups for 4 servings**) to a boil in a medium pot. Once boiling, reduce to a low simmer. **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.



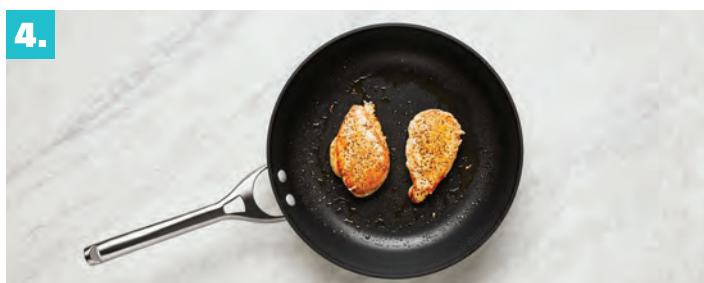
Heat a **drizzle of oil** in a large, dry pan over medium-high heat. Add **bacon** and cook, stirring occasionally and adjusting heat if browning too quickly, 5–7 minutes. Reduce heat to medium; add **tomatoes** and **1 tsp sugar** (**2 tsp for 4 servings**). Season with **salt** and **pepper**. Add **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 jam cooks, melt **1 TBSP butter** (**2 TBSP for 4 servings**) in a second large pan over medium-high heat. Add **rice** and **½ tsp salt**; stir until toasted, about 30 seconds. Add **stock concentrate** and **1 cup warm water** (**2 cups for 4**) from pot; stir until liquid has mostly absorbed. Repeat with remaining warm water from pot—adding ½ cup at a time and stirring until liquid has 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 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 degrees.  
Chicken is fully cooked when internal temperature reaches 165 degrees.*

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