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LEMON GARLIC SHRIMP

over Creamy Parmesan Risotto

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

PREP IN **10 MIN** READY IN **45 MIN**

						
Garlic (3 Cloves 6 Cloves)	Lemon* (1 2)	Scallions* (1 2)	Shrimp* (1 2) <small>Contains: Shellfish</small>	Chicken Stock Concentrate (1 2)	Arborio Rice (1 2)	Shredded Parmesan* (1 2) <small>Contains: Milk</small>

WHAT YOU'LL NEED		
Kosher Salt Black Pepper	Sugar (½ tsp 1 tsp)	Cooking Oil (1 tsp 2 tsp)
Butter (2 TBSP 4 TBSP) <small>Contains: Milk</small>	Olive Oil (1 tsp 2 tsp)	Chili Flakes (Optional)

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Our trick to achieving a *bomb.com* risotto? Start with warm stock! (That's why we mean it when we say to use hot water in step 3.) The steamy liquid helps the rice release its natural starches, yielding a creamy, dreamy finished dish.

1.



Wash and dry produce. Peel and finely chop **garlic**. Zest and halve **lemon**. Trim and thinly slice **scallions**, separating whites from greens.

2.



Rinse **shrimp** under cold water, then pat dry with paper towels. Place in a medium bowl with **half the garlic**, **half the lemon zest**, **½ tsp sugar** (1 tsp for 4 servings), and a **drizzle of olive oil**. If you like things spicy, add as many **chili flakes** as you'd like from your pantry. Season with **salt** and **pepper**; toss to combine.

3.



In a large liquid measuring cup or bowl, combine **4 cups hot water** (7 cups for 4 servings) and **stock concentrate**. Melt **1 TBSP butter** (2 TBSP for 4) in a large pan over medium-high heat. Add **scallion whites** and **remaining garlic**. Cook, stirring, until fragrant, 1 minute. Add **rice** and cook, stirring, until translucent, 1–2 minutes.

4.



Add **½ cup stock** to pan with **rice mixture**. Cook, stirring, until liquid has mostly absorbed. Repeat with remaining stock—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 liquid.) Turn off heat; taste and season with **salt** and **pepper**.

5.



When risotto is almost done, heat a **drizzle of oil** in a second large pan over high heat. Add **shrimp mixture**. Cook, flipping once or twice, until shrimp is opaque and cooked through, 2–3 minutes. Stir in a **squeeze of lemon juice**. Turn off heat.

6.



Stir **cheese**, **1 TBSP butter** (2 TBSP for 4 servings), and a **squeeze of lemon juice** into **risotto** until cheese and butter are melted. Taste and season generously with **salt** and **pepper**. Divide risotto between bowls and top with **shrimp mixture**, **scallion greens**, **remaining lemon zest**, and more **chili flakes** from your pantry if desired.

Shrimp is fully cooked when internal temperature reaches 145 degrees.

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