



CHILI GARLIC SHRIMP

over Lemony Parmesan Risotto

WHAT WE SEND (2 servings | 4 servings)

❄️ Keep refrigerated

Shrimp is fully cooked when internal temperature reaches 145 degrees.



Garlic
(3 Cloves | 6 Cloves)



Lemon *
(1 | 2)



Shrimp *
(1 | 2)
Contains shellfish



Scallions *
(1 | 2)



Chili Flakes
(1 | 1)



Chicken Stock
Concentrate
(1 | 2)



Arborio Rice
(1 | 2)



Shredded
Parmesan *
(1 | 2)
Contains milk

WHAT YOU'LL NEED

Sugar
(½ tsp | 1 tsp)

Butter
(2 TBSP | 4 TBSP)
Contains milk

Olive Oil
(2 tsp | 4 tsp)



CHEF'S TIP

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



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



- 2.** Rinse **shrimp**, then pat dry with paper towels. Place in a medium bowl with **half the garlic**, **half the lemon zest**, $\frac{1}{2}$ tsp **sugar** (**1 tsp for 4 servings**), a **drizzle of olive oil**, and as many **chili flakes** as you'd like. 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 grains are translucent, 1-2 minutes.



- 4.** Add $\frac{1}{2}$ **cup stock** to pan with **rice**. Cook, stirring, until liquid has absorbed. Repeat with remaining stock—adding $\frac{1}{2}$ cup at a time and stirring until liquid has absorbed—until rice is al dente and 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 olive 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**.



- 6.** Stir **Parmesan**, **1 TBSP butter** (**2 TBSP for 4 servings**), and a squeeze of **lemon juice** into **risotto** until cheese and butter have 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** if desired.

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