



## 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°.*