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## LEMON GARLIC SHRIMP over Creamy Parmesan Risotto

### WHAT WE SEND

(2 servings | 4 servings)

CALORIES **650**

PREP IN **10 MIN**

READY IN **45 MIN**

\* Keep refrigerated



**Garlic**

(3 Cloves | 6 Cloves)



**Lemon\***

(1 | 2)



**Scallions\***

(1 | 2)



**Shrimp\***

(10 oz | 20 oz)  
*Contains: Shellfish*



**Chicken Stock  
Concentrate**

(1 | 2)



**Arborio Rice**

(1 | 2)



**Shredded  
Parmesan\***

(1 | 2)  
*Contains: Milk*

### WHAT YOU'LL NEED

**Kosher Salt  
Black Pepper**

**Sugar**  
(½ tsp | 1 tsp)

**Cooking Oil**  
(1 tsp | 2 tsp)

**Butter**  
(2 TBSP | 4 TBSP)  
*Contains: Milk*

**Olive Oil**  
(1 tsp | 2 tsp)

**Chili Flakes**  
(Optional)

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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.



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



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**; toss to combine. Season with **salt**, **pepper**, and if you've got some on hand, **chili flakes** from your pantry if desired.



In a large liquid measuring cup or bowl, combine **4 cups hot water** (**7 cups for 4 servings**) and **stock concentrate**; set aside. 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.



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**.



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 are opaque and cooked through, 2–3 minutes. Stir in a **squeeze of lemon juice**. Turn off heat.



Stir **cheese**, **1 TBSP butter** (**2 TBSP for 4 servings**), and a **squeeze of lemon juice** into **risotto** until melted and combined. 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. Serve with remaining **lemon wedges** on the side.

*Shrimp are fully cooked when internal temperature reaches 145°.*