

# DINNERLY



## Cheddar Risotto & Readymade Chicken Cutlet

with Broccoli & Fried Onions



30-40min



2 Servings

We bet you've had risotto before, but have you had x-tra cheddary risotto topped with a ready to heat chicken cutlet, tender broccoli, and crispy fried onions? We didn't think so, and that's why we're bringing you this deliciousness. We've got you covered!

## WHAT WE SEND

- ½ lb broccoli
- 1 yellow onion
- 5 oz arborio rice
- ½ lb pkg ready to heat chicken cutlets<sup>1,2,3</sup>
- ¼ oz mushroom seasoning
- 2 (2 oz) shredded cheddar-jack blend<sup>3</sup>
- ½ oz fried onions

## WHAT YOU NEED

- kosher salt & ground pepper
- butter<sup>3</sup>
- olive oil

## TOOLS

- medium skillet
- rimmed baking sheet

## ALLERGENS

Egg (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

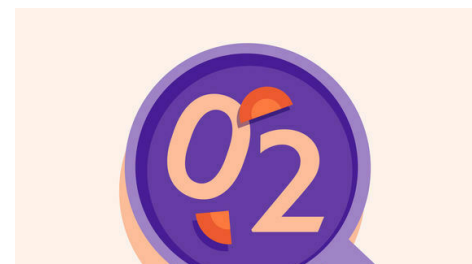
Calories 1000kcal, Fat 56g, Carbs 90g, Protein 41g



### 1. Prep veggies & salt water

Cut **broccoli** into 2-inch florets, if necessary. Halve **onion**; cut one half into ½-inch pieces (save other half for own use).

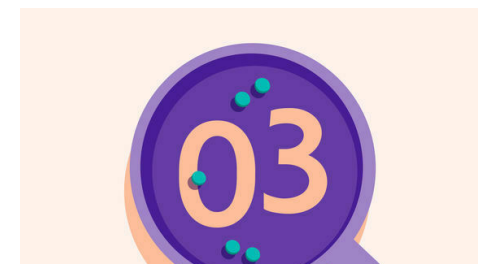
In a liquid measuring cup, stir to combine **4 cups warm tap water** and ½ **teaspoon salt**; set aside until step 3.



### 2. Cook onions & toast rice

Heat **2 tablespoons butter** in a medium skillet over medium. Add **onions** and a **pinch each of salt and pepper**. Cook, stirring occasionally, until softened and translucent, about 5 minutes.

Add **rice** and cook, stirring, until lightly toasted, 2 minutes more.



### 3. Cook risotto

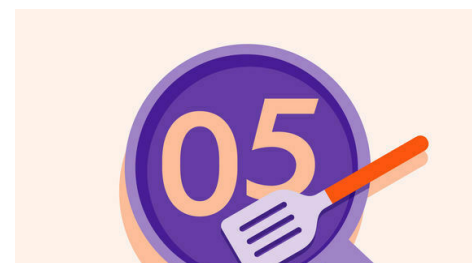
To skillet with **rice**, add ½ **cup of the salted water**. Cook, stirring frequently, until nearly absorbed, 1–2 minutes. Continue adding ½ cup water at a time; cook, stirring, until nearly absorbed before adding more, 25–30 minutes total. Rice should be al dente and suspended in a thick **sauce** (see step 6!).

While **risotto** cooks, preheat broiler with a rack in the upper third.



### 4. CHICKEN CUTLET VARIATION

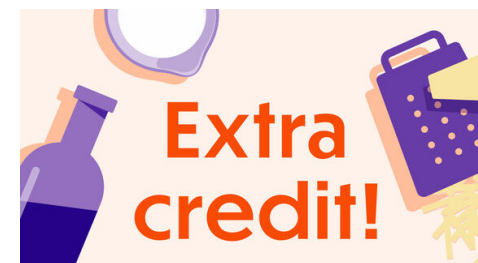
Toss **broccoli** on a rimmed baking sheet with **1 tablespoon oil**; season with **salt and pepper**. Push to 1 side. Add **chicken cutlets** to remaining side and drizzle on both sides with **oil**. Broil on upper oven rack until broccoli is charred in spots and tender and chicken is heated through, 8–10 minutes, flipping chicken halfway through cooking time.



### 5. Finish & serve

To skillet with **risotto**, stir in **mushroom seasoning** and **half of the cheese** until melted. Season to taste with **salt and pepper**. Fold in **half of the broccoli**. Cut **chicken cutlets** into 1-inch strips, if desired.

Serve **risotto** on plates topped with **chicken cutlets, remaining broccoli and cheese, and fried onions**. Enjoy!



### 6. Risotto cooking tip!

We know a lot of stirring can be tough on the wrists, but push through! Stirring the risotto frequently while cooking helps release the starches in the rice, creating a creamy and thick sauce.