

DINNERLY



Seared Ribeye Pork Chop with Beet Risotto

& Fresh Mint



45min



2 Servings

Bears. Beets. Battlestar Galactica. A risotto fit for Schrute Farms, with a hearty pork chop to really make the tummy sing. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1 red beet
- ¾ oz Parmesan ¹
- 5 oz arborio rice
- 1 pkt chicken broth concentrate
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz fresh mint

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- unsalted butter ¹
- white wine vinegar (or apple cider vinegar)

TOOLS

- box grater
- 2 medium skillets

ALLERGENS

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

NUTRITION PER SERVING

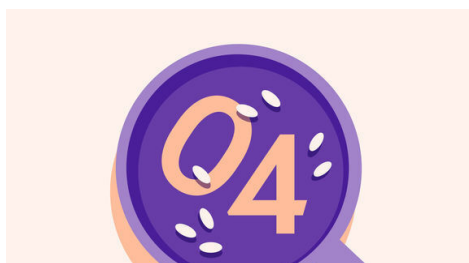
Calories 920kcal, Fat 45g, Carbs 79g, Protein 49g



1. Prep ingredients

Peel and finely chop **onion**. Peel **beet** and grate on the large holes of a box grater. Finely grate **Parmesan**, if necessary.

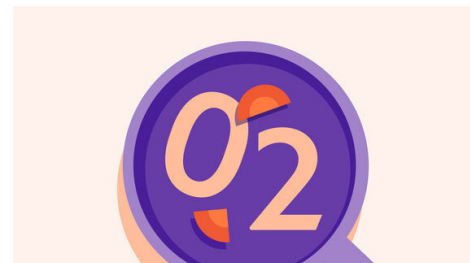
Heat **2 tablespoons oil** in a medium skillet over medium. Add **onions** and cook, stirring occasionally, until softened, 3–4 minutes. Add **beets** and cook, stirring frequently, until beets are tender and any liquid in the pan has dried, 5–6 minutes.



4. Cook pork

Pat **pork** dry and season all over with **salt** and **pepper**.

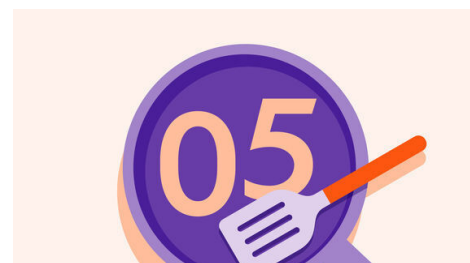
In a second medium skillet, heat **1 tablespoon oil** over medium-high until shimmering. Add **pork** (it should sizzle vigorously) and cook until golden brown and medium (145°F internally) or longer if desired, 2–3 minutes per side.



2. Cook risotto

Add **rice** to skillet with **beets** and cook, stirring, until rice is lightly toasted, 2–3 minutes.

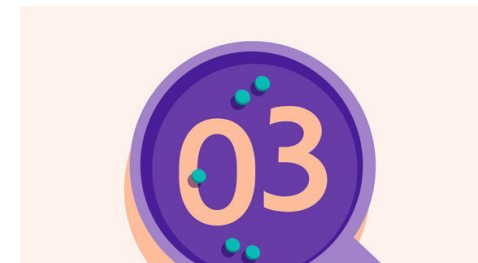
Stir in **broth concentrate**, **2½ cups water**, and **1 teaspoon salt** to the skillet. Bring to a boil; reduce to low and cover. Simmer, covered, until **rice** is cooked through but still firm and most of the liquid is absorbed, 18–20 minutes, stirring halfway through.



5. Finish & serve

Remove **mint leaves** from stems and coarsely chop leaves, discarding stems.

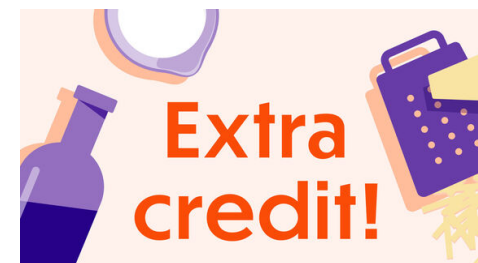
Divide **beet risotto** between serving dishes and top with a **pork chop**. Garnish with **chopped mint leaves** and **remaining Parmesan**. Enjoy!



3. Finish risotto

Uncover, increase heat to high, and bring to a boil, stirring vigorously until **rice** is cooked through and creamy, 3–5 minutes. Add another ¼–½ **cup water**, if necessary, to loosen **risotto**.

Remove from heat. Stir in **1 tablespoon butter**, **all but 1 tablespoon of the Parmesan**, and **1 teaspoon vinegar**. Season to taste with **salt** and **pepper**. Keep covered until ready to serve.



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.