



RIB-EYE STEAKS OVER RISOTTO

with Tomato Onion Jam and Freshly Cracked Peppercorns



HELLO

TRICOLOR PEPPERCORNS

Freshly cracked pepper has incredible aromatics that make all the difference when seasoning.

PREP: 5 MIN | TOTAL: 45 MIN | CALORIES: 1220



Yellow Onion



Tricolor Peppercorns
(Contains: Tree Nuts)



Arborio Rice



Rib-Eye Steaks



Chives



Grape Tomatoes



Balsamic Vinegar



Chicken Stock Concentrates



Parmesan Cheese
(Contains: Milk)

START STRONG

Serve your risotto the Italian way on hot plates: set your oven to its lowest heat setting and put the plates in for 5 minutes to warm. This will keep the rice toasty, the way it's meant to be.

BUST OUT

- Zip-close bag
- Medium bowl
- 2 Large pans
- Paper towel
- Small bowl
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)
- Olive oil (4 tsp | 8 tsp)
- Sugar (½ tsp | 1 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yellow Onion **1 | 2**
- Grape Tomatoes **4 oz | 8 oz**
- Chives **¼ oz | ¼ oz**
- Tricolor Peppercorns **1 TBSP | 2 TBSP**
- Balsamic Vinegar **5 tsp | 10 tsp**
- Arborio Rice **¾ Cup | 1½ Cups**
- Chicken Stock Concentrates **2 | 4**
- Rib-Eye Steaks **20 oz | 40 oz**
- Parmesan Cheese **¼ Cup | ½ Cup**

WINE CLUB

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1 PREP

Wash and dry all produce. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP. Halve **tomatoes**. Finely chop **chives**. Place **peppercorns** in a zip-close bag and pound using a mallet or heavy-bottomed pan until coarsely ground. Heat **1 TBSP butter** and a drizzle of **olive oil** in a large pan over medium heat.



4 SIMMER RISOTTO

Stir **stock concentrates** and **⅓ cup warm water** into pan with **rice**. Simmer, stirring, until liquid is mostly absorbed. Add more warm water to pan ⅓ cup at a time, allowing rice to absorb most of the water before adding more and stirring after each addition. Continue until rice is al dente, about 25 minutes (you may not use all of the water). Season with **salt** and **pepper**.



2 MAKE ONION JAM

Add **sliced onion**, **½ tsp sugar**, and a pinch of **salt** and **pepper** to pan. Cook, tossing occasionally, until soft and browned, about 10 minutes. Increase heat to medium high. Stir in **tomatoes**, **vinegar**, and **⅓ cup water**. Simmer until jammy, 3-5 minutes. Season with salt and pepper. Transfer to a small bowl and cover. Wipe out pan.



5 COOK STEAKS

Around the time that rice has cooked 10 minutes, pat **steaks** dry with a paper towel. Season all over with **salt** and **pepper**. Heat a drizzle of **olive oil** in pan used for onion over medium-high heat. Add steaks and cook to desired doneness, 3-5 minutes per side. Transfer to a cutting board to rest. Remove **risotto** from heat and stir in **Parmesan**, **2 TBSP butter**, and **1 tsp peppercorns** (use more to taste). Season with salt.



3 START RISOTTO

Meanwhile, pour **3 cups water** into a medium microwave-safe bowl. Microwave on high until warm, about 1 minute. Heat a large drizzle of **olive oil** in another large pan over medium heat. Add **minced onion** and cook, tossing, until just softened, 2-3 minutes. Stir in **rice** and a few big pinches of **salt**; cook until translucent, about 1 minute.



6 FINISH AND SERVE

Once **steaks** have rested 5 minutes, slice against the grain. Divide steaks and **risotto** between plates. Garnish with **chives**. (**TIP:** If risotto is stiff, stir in up to ¼ cup water to loosen.) Top steaks with **onion jam**, reheating jam in microwave first if necessary. Season with remaining **peppercorns** if desired.

STELLAR!

Creamy Italian-style rice is quite cozy, comforting, and nice.

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