



# BAVETTE STEAK & BALSAMIC BURST TOMATO SAUCE over Creamy Garlic Parmesan Risotto



## HELLO

### BALSAMIC VINEGAR

This tangy-sweet condiment adds rich sophistication to burst tomatoes.

PREP: 5 MIN

TOTAL: 45 MIN

CALORIES: 1010



Shallot



Chicken Stock Concentrates



Bavette Steak



Balsamic Vinegar



Crème Fraîche  
(Contains: Milk)



Garlic



Arborio Rice



Grape Tomatoes



Parmesan Cheese  
(Contains: Milk)

## START STRONG

Risotto needs a little attention to become creamy and evenly tender. Don't forget to check in on it and stir while it simmers, adding stock in intervals along the way.

## BUST OUT

- Small pot
- 2 Large pans
- Paper towels
- Olive oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 6 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper

## INGREDIENTS

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

- Garlic **2 Cloves** | **4 Cloves**
- Shallot **1** | **2**
- Chicken Stock Concentrates **2** | **4**
- Arborio Rice **¾ Cup** | **1½ Cups**
- Bavette Steak\* **10 oz** | **20 oz**
- Grape Tomatoes **4 oz** | **8 oz**
- Balsamic Vinegar **5 tsp** | **10 tsp**
- Parmesan Cheese **¼ Cup** | **½ Cup**
- Crème Fraîche **2 TBSP** | **4 TBSP**

\* Steak is fully cooked when internal temperature reaches 145 degrees.



**1 PREP** Wash and dry all produce. Mince **garlic**. Peel and mince **shallot**. In a small pot, combine **stock concentrates** and **4 cups water** (7 cups for 4 servings). Bring to a boil over high heat, then reduce to a simmer.



**2 START RISOTTO** Melt **1 TBSP butter** (2 TBSP for 4 servings) in a large, high-sided pan over medium heat. (**TIP:** If you don't have a high-sided pan, use a medium pot.) Add **garlic** and cook, stirring, until fragrant, 30 seconds. Add **rice** and cook, stirring, until grains are translucent, 1-2 minutes.



**3 FINISH RISOTTO** Add **½ cup stock** to pan with **rice**; stir 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. Season with **salt** and **pepper**.



**4 COOK STEAK** Once risotto has cooked 10 minutes, pat **steak** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **olive oil** in a second large pan over medium-high heat. Add steak and cook to desired doneness, 5-7 minutes per side. Turn off heat; transfer to a cutting board to rest. Wipe out pan.



**5 MAKE SAUCE** Heat a large drizzle of **olive oil** in pan used for steak over medium heat. Add **shallot**, **tomatoes**, and any **resting juices** from steak; season with **salt** and **pepper**. Cook until tomatoes begin to burst, 2-3 minutes. Stir in **vinegar** and **¼ cup water** (½ cup for 4 servings). Simmer until slightly thickened, 3-5 minutes. Remove from heat and stir in **1 TBSP butter** (2 TBSP for 4).



**6 FINISH & SERVE** Stir **Parmesan**, **crème fraîche**, and **1 TBSP butter** (2 TBSP for 4 servings) into **risotto**. Season with **salt** and **pepper**. Thinly slice **steak** against the grain. Divide risotto between plates and top with steak. Spoon **burst tomato sauce** over steak.

## TOMATOES OR BU(R)ST

This tomato sauce also tastes great paired with roasted asparagus or salmon.



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