



READY RISOTTO



The Risotto Within Reach

# Heat-and-Serve Risotto Is Ready for You

Rich, creamy risotto is one of the best-selling items on trend-setting menus today. Yet a labor-intensive prep process has made scratch risotto practically impossible for most operations. UNCLE BEN'S® Brand has created the first fully cooked risotto you can heat and serve in less than 90 seconds!

## Today's Patrons Love Risotto!

- Nearly 1/3 of all operators currently serve risotto.
- Risotto ranks second among grains, pastas, and legumes under consideration for menu addition.
- 24% of fine-dining operators report that risotto is increasing in sales.
- Casual-dining operators are menuing risotto as a side or an entrée.
- Risotto is #6 on the "What's Hot in Sides & Soups" list.

Source: RMI Menu Census 2007



## The Risotto That Meets Foodservice Demands

Now anyone can make perfect risotto in minutes with new UNCLE BEN'S® Ready Risotto.

- Fast and easy to prepare; **just heat and serve in less than 90 seconds!**
- **Foolproof**; consistent risotto every time.
- Same **rich, creamy taste** as scratch risotto, without the 30-minute prep time.
- **Shelf-stable** packaging means there's no thawing or storage concerns.
- Small pouches let you **prep one or two servings** at a time.
- Made with **Italian Medium-Grain Blend**.

## Make It Your Own

UNCLE BEN'S® Ready Risotto is the perfect recipe-ready starting point for limitless menu creations.

- **Easy to customize** with simple mix-ins. (See add-in ideas inside back cover.)
- **Countless applications**, from traditional Italian side dishes to creamy New England seafood entrées to spicy Tex-Mex offerings and more.
- Allows you to turn excess ingredients into **high-margin** menu items.
- It's from the UNCLE BEN'S® Brand, so you can trust it to perform **consistently every time**.

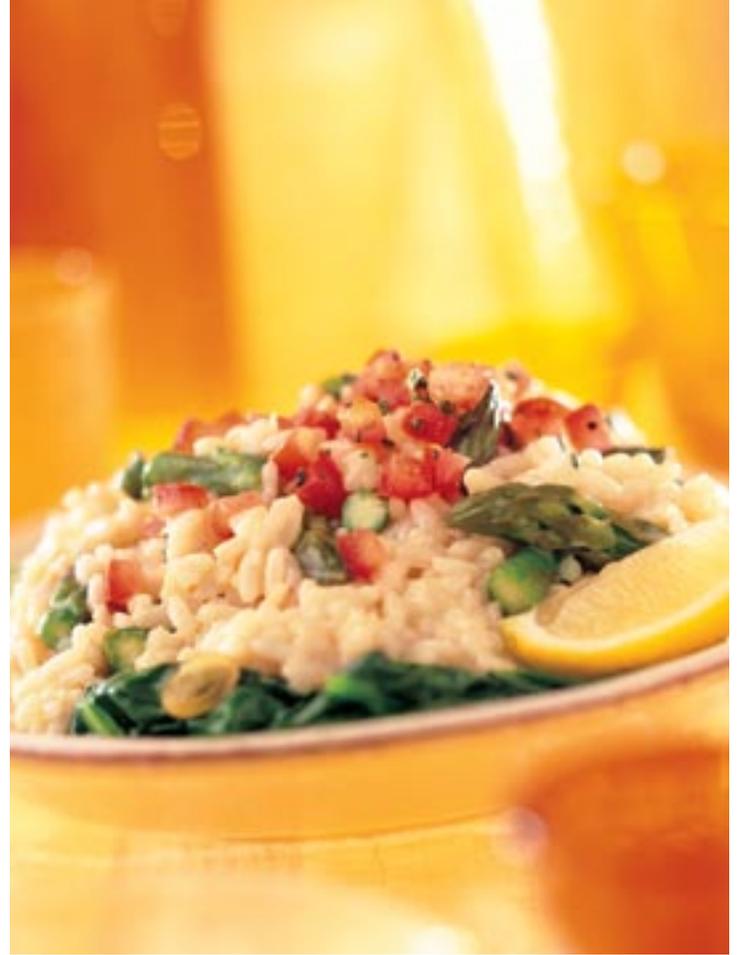


## READY RISOTTO



Dill Salmon Risotto

MADE WITH UNCLE BEN'S® READY RISOTTO



Garden Risotto

MADE WITH UNCLE BEN'S® READY RISOTTO



Rosemary Lemon Chicken Risotto

MADE WITH UNCLE BEN'S® READY RISOTTO



Peppered Beef Tips on Horseradish Risotto

MADE WITH UNCLE BEN'S® READY RISOTTO

# Dill Salmon Risotto



*Yield: Approx. 1-2 servings*

INGREDIENTS	QUANTITY	DIRECTIONS
Butter	1 tbsp.	1. Sauté garlic in butter.
Garlic, minced	1 tsp.	2. Add salmon; season with pepper and sauté for 30–45 seconds.
Salmon strips, ½"	6 oz.	3. Add cream, bring to boil, and reduce for 30–45 seconds.
Black pepper	to taste	4. Add risotto, cheese, and dill; stir and heat for up to 90 seconds to achieve a desired texture.
Heavy cream	¾ cup	5. Season to taste with salt.
UNCLE BEN'S® Ready Risotto	1-1/2 cups (1 pkg.)	
Parmesan cheese, grated	¼ cup	<i>Garnish with Parmesan.</i>
Dill, fresh, minced	1 tsp.	to taste
Salt		

Fresh, delicate flavors abound when UNCLE BEN'S® Ready Risotto is paired with succulent salmon and fresh dill.

### *Ideas & Tips—*

- For additional flavor and visual appeal, top risotto with lemon- and dill-infused sour cream.
- As an alternative, omit salmon strips and prepare recipe by topping risotto with a whole salmon filet (as seen in photo).
- Substitute other seafood, such as scallops, lobster, monkfish, crab, or sea bass.
- For a lighter version, replace half the heavy cream with a court-bouillon, fish stock, or clam juice.

# Garden Risotto



*Yield: Approx. 1-2 servings*

INGREDIENTS	QUANTITY	DIRECTIONS
Butter	1 tbsp.	1. Sauté garlic in butter.
Garlic, roasted, minced	1 tsp.	2. Add cream, broth, and asparagus; bring to boil and reduce for 30–45 seconds.
Heavy cream	¼ cup	3. Add risotto, cheese, and lemon juice. Stir and heat for up to 90 seconds to achieve a desired texture.
Chicken broth	1/2 cup	4. Mound risotto on sautéed spinach.
Asparagus, fresh, grilled, cut into random sizes	6 oz.	<i>Garnish with diced tomatoes and a lemon wedge.</i>
UNCLE BEN'S® Ready Risotto	1-1/2 cups (1 pkg.)	
Parmesan cheese, grated	¼ cup	
Lemon juice	1 tsp.	
<b>Sautéed Spinach</b>		<b>Sautéed Spinach</b>
Olive oil	1 tbsp.	1. Heat oil until very hot. Add spinach and garlic.
Spinach, baby, loosely packed	4 cups	Sauté for 20 seconds. Place on serving plate.
Garlic, roasted	1/2 tsp.	

Sautéed baby spinach makes a leafy bed for UNCLE BEN'S® Ready Risotto blended with buttery fresh-grilled asparagus, roasted garlic, Parmesan cheese, and topped with a confetti of vine-ripened tomatoes.

### *Ideas & Tips—*

- Add even more color with a confetti garnish of red and yellow bell peppers.
- For a vegetarian entrée, replace chicken broth with cream and add a variety of green vegetables such as zucchini and green peas.

# Rosemary Lemon Chicken Risotto



*Yield: Approx. 1-2 servings*

INGREDIENTS	QUANTITY	DIRECTIONS
Butter	1 tbsp.	1. Sauté garlic in butter.
Garlic, minced	1 tsp.	2. Add cream and broth, bring to a boil, and reduce for 30–45 seconds.
Heavy cream	1/4 cup	3. Add cheese, lemon juice, and chicken, and heat thoroughly for 30–45 seconds.
Chicken broth	1/2 cup	4. Add risotto; stir and heat for up to 90 seconds to achieve a creamy consistency.
Parmesan cheese, grated	1/4 cup	
Lemon juice	1 tsp.	
Rosemary roasted chicken breast, pulled (1/2" by 1" pieces)	6 oz.	<i>Garnish with Parmesan cheese and a rosemary sprig.</i>
UNCLE BEN'S® Ready Risotto	1-1/2 cups (1 pkg.)	

UNCLE BEN'S® Ready Risotto brings a surprising twist to a comfort classic when joined by tender rosemary roasted chicken, real dairy cream, sautéed garlic, Parmesan, and fresh lemon.

### *Ideas & Tips—*

- This is an ideal use for leftover rotisserie or roasted chicken (as seen in photo).
- For a richer version, replace some or all of the chicken broth with cream.

# Peppered Beef Tips on Horseradish Risotto



*Yield: Approx. 1-2 servings*

INGREDIENTS	QUANTITY	DIRECTIONS
Butter	1 tbsp.	1. Heat butter, cream, and horseradish to boiling.
Heavy cream	¾ cup	2. Add risotto and cheese; stir and heat for up to 90 seconds to achieve a desired texture.
Horseradish, drained	2 tbsp.	3. Sprinkle rosemary over plated risotto.
UNCLE BEN'S® Ready Risotto	1-1/2 cups (1 pkg.)	4. Slice tips in half and arrange over risotto.
Fontina cheese, shredded	1/2 cup	<i>Garnish with fresh rosemary sprig and additional shredded fontina cheese.</i>
Rosemary, finely chopped	as needed	
Beef tenderloin tips, seasoned, grilled	6 oz.	

A hint of horseradish and a generous portion of real dairy cream and fontina cheese make UNCLE BEN'S® Ready Risotto an indulgently rich partner for peppered beef tips with rosemary.

### *Ideas & Tips—*

- Drain horseradish well and adjust to desired amount of heat and flavor.
- Fontina cheese can be replaced by Asiago, Parmesan, or Swiss cheese.
- In place of tenderloin tips, utilize other beef by-products, such as sirloin (vein end sandwich steaks) or trimmings from tri-tips or flat iron steaks.



**Nantucket Shrimp Risotto**  
MADE WITH UNCLE BEN'S® READY RISOTTO



**Rio Grande Risotto**  
MADE WITH UNCLE BEN'S® READY RISOTTO



**Rustic Chicken and Bacon Risotto**  
MADE WITH UNCLE BEN'S® READY RISOTTO



**Roasted Vegetable Risotto**  
MADE WITH UNCLE BEN'S® READY RISOTTO

# Nantucket Shrimp Risotto



*Yield: Approx. 1-2 servings*

INGREDIENTS	QUANTITY	DIRECTIONS
Olive oil	1 tbsp.	1. Sauté garlic and onion in oil. 2. Add wine, bring to boil, and reduce 30–45 seconds. 3. Add shrimp, seasoning, and capers. Bring to boil. Cook to desired doneness. 4. Add cream and bring to boil. Add risotto and cheese. Stir and heat for up to 90 seconds to achieve a desired texture. 5. Add tomatoes and parsley. Stir till blended thoroughly.
Garlic, minced	1 tsp.	
Onion, minced	2 tbsp.	
White wine, dry	1/2 cup	
Shrimp, fresh, peeled, deveined	6 oz.	
Old Bay® Seasoning	1/2 tsp.	<i>Garnish with lemon wedge and fresh flat-leaf parsley sprig.</i>
Capers	1 tbsp.	
Heavy cream	3/4 cup	
<b>UNCLE BEN'S® Ready Risotto</b>	1-1/2 cups (1 pkg.)	
Parmesan cheese, grated	1/4 cup	
Tomatoes, seeded, diced	1/3 cup	
Flat-leaf parsley, minced	1 tbsp.	

Old Bay is a registered trademark of McCormick & Company, Incorporated.

This ultracravable seafood delight brings garlic-sautéed shrimp together with capers, onion, diced tomatoes, dairy cream, and indigently rich UNCLE BEN'S® Ready Risotto.

### *Ideas & Tips—*

- Try adding clams, mussels, or other shellfish. You can also substitute thyme or rosemary for the parsley.
- For authentic Mediterranean flavor, add chopped kalamata olives.

# Rio Grande Risotto



*Yield: Approx. 1-2 servings*

INGREDIENTS	QUANTITY	DIRECTIONS
Butter	1 tbsp.	1. Sauté garlic in butter. 2. Add broth and cream; bring to boil and reduce for 30–45 seconds. 3. Add corn and beans and heat thoroughly for 30–45 seconds. 4. Add risotto and cheese; stir and heat for up to 90 seconds to achieve a desired texture. 5. Add chorizo and cilantro and heat thoroughly.
Garlic, minced	1 tsp.	
Chicken broth	1/2 cup	
Heavy cream	1/4 cup	
Corn, roasted	1/2 cup	
Black beans, canned, drained	1/2 cup	
<b>UNCLE BEN'S® Ready Risotto</b>	1-1/2 cups (1 pkg.)	
Monterey Jack cheese, shredded	1/4 cup	
Chorizo, mild, cooked, crumbled	6 oz.	<i>Garnish with shredded Monterey Jack, chopped tomatoes, avocado, cilantro, and jalapeño pepper.</i>
Cilantro, chopped	1 tbsp.	

Creamy UNCLE BEN'S® Ready Risotto is sautéed with spicy chorizo sausage, black beans, and sweet grill-roasted corn. Crowned with Monterey Jack cheese, cilantro, and jalapeño.

### *Ideas & Tips—*

- Try replacing chorizo with grilled fajita chicken strips, pulled pork shoulder, taco beef, or chopped carne Asada. (When replacing with milder meats, increase spiciness with cayenne pepper sauce.)
- Monterey Jack cheese could be replaced by pepper Jack, cheddar Jack, or Cofita.

# Rustic Chicken and Bacon Risotto



*Yield: Approx. 1-2 servings*

INGREDIENTS	QUANTITY	DIRECTIONS
Bacon drippings	1 tbsp.	1. Sauté garlic in bacon drippings. 2. Add cream, tomatoes, and onions; bring to a boil and reduce for 20–30 seconds. 3. Add risotto; stir and heat for up to 90 seconds to achieve a desired texture. 4. Add cheese and stir until blended. 5. Add bacon. 6. Fan chicken breast over risotto.
Garlic, minced	1 tsp.	
Heavy cream	3/4 cup	
Sun-dried tomatoes, reconstituted, sliced	1/2 cup	
Onions, sliced, caramelized	1/2 cup	
<b>UNCLE BEN'S® Ready Risotto</b>	1-1/2 cups (1 pkg.)	
Parmesan cheese, grated	1/4 cup	<i>Garnish with shaved Parmesan cheese, chopped green onion, and caramelized onion.</i>
Bacon, crumbled	1/2 cup	
Grilled chicken breast, sliced	6 oz.	

The robust flavors of crumbled applewood-smoked bacon, sun-dried tomatoes, and caramelized onion are sautéed with UNCLE BEN'S® Ready Risotto. Topped with grilled chicken and shaved Parmesan.

### *Ideas & Tips—*

- If bacon drippings are not available, substitute with butter.
- For the freshest results, grill and slice the chicken breast to order.

# Roasted Vegetable Risotto



*Yield: Approx. 1-2 servings*

INGREDIENTS	QUANTITY	DIRECTIONS
Red onion, 1/2" slice	1 slice	1. Wash and cut vegetables. Toss in vinaigrette to marinate. 2. Roast in 500°F oven for 15–20 minutes. 3. Hold hot for service. 4. Sauté garlic in oil for 1 minute. 5. Add stock, tomatoes, sauce, herbs, and seasonings; bring to boil. 6. Add risotto; stir and heat for up to 90 seconds to achieve a desired texture. 7. Add cheese. 8. Top with roasted vegetables.
Eggplant, peeled, 1/2" lengthwise slice	1 slice	
Zucchini squash, 1/2" slice	6 slices	
Yellow squash, 1/6 cut spears	4 spears	
Mushrooms, large, 1/6 cut wedges	1/2 cup	
Red bell pepper, 1" dice	1/4 cup	
Green bell pepper, 1" dice	1/4 cup	
Red wine vinaigrette	3 tbsp.	
Olive oil	1-1/2 tbsp.	
Garlic, minced	2 tsp.	
Chicken stock	1/4 cup	
Tomatoes, canned, diced	1 cup	
Tomato sauce	1 tbsp.	
Italian herbs	1/2 tsp.	
Salt	1/2 tsp.	
Pepper	1/4 tsp.	
<b>UNCLE BEN'S® Ready Risotto</b>	1-1/2 cups (1 pkg.)	
Parmesan cheese, grated	1 tbsp.	

A colorful cast of roasted squash, eggplant, onions, mushrooms, and peppers grabs the spotlight when served over UNCLE BEN'S® Ready Risotto simmered with garlic, herbs, and diced tomatoes. Fresh mozzarella and basil add an authentic Northern Italian presentation.

### *Ideas & Tips—*

- This Italian-inspired entrée makes an incredible base for roasted chicken, duck, or beef.
- The chicken stock, tomatoes, and seasonings can be replaced by a robust, chunky marinara sauce.
- Toasted pine nuts, black olives, and shaved Parmesan also make flavorful garnishes.



# READY RISOTTO

## Basic Risotto

*Yield: Approx. 1-2 servings*

INGREDIENTS	QUANTITY
Butter, unsalted	1 tbsp.
Yellow onion, finely diced	1/4 cup
Chicken stock	3/4 cup
<b>UNCLE BEN'S® Ready Risotto</b>	1-1/2 cups (1 pkg.)
Salt	to taste
White pepper	to taste

### DIRECTIONS

1. Sauté onions in butter until tender. Add stock and bring to a boil.
2. Add risotto; season; stir and heat for up to 90 seconds to achieve a desired texture.
3. Serve immediately.

## Regulate the Richness

Make your risotto creamier or lighter by altering the liquid. The chicken stock in the basic recipe (3/4 cup liquid) can be replaced by multiple combinations of reduced wine, cream, or other stocks. Try these!

- Exchange half-and-half or cream for the stock for a richer version.
- Thicker sauces can be used for up to two-thirds (or 1/2 cup) of the liquid. Try Alfredo sauce, cheese sauce, cream sauce, tomato sauce, or even rich beef gravy.
- Butter can be replaced by margarine; butter-flavored oil; bacon, beef, or chicken drippings; vegetable oil; or olive oil.

## Easy Add-Ins

UNCLE BEN'S® Ready Risotto makes it easy to create signature dishes from rich-creamy to spicy-zesty. Add distinctive flavor and character with these simple ingredients.

- Olives or Capers
- Sun-Dried Tomatoes
- Minced Celery or Carrot
- Artichoke Hearts
- Toasted Almonds or Pumpkin Seeds
- Bacon or Sausage
- Sautéed Garlic
- Shallots, Scallions, or Chives
- Roasted, Caramelized, or Pureed Vegetables: Mushrooms, Peas, Squash
- Citrus Juice
- Cheeses: Parmesan, Asiago, Fontina, Gorgonzola, Mozzarella, or Pepper-Jack
- Herbs and Spices: Basil, Oregano, Thyme, Chiles, Cumin, Coriander, Curry, Italian Herbs, Sage, Saffron, Dill, Lemon Pepper, Crushed Red Pepper, or Seasoning Blends (Old Bay®, Seasoning, Caribbean Jerk, Southwest, Cajun)
- Sauces and Condiments: Horseradish, Dijon Mustard, Honey, Balsamic Vinegar

# Product and Packaging Specifications

## UNCLE BEN'S® Ready Risotto

UPC 05240 Packed 12/9.9 oz. (approx. 2 cups)

Nutrition Facts			
Serving Size	1 cup (165g)	Cholesterol	0mg
Servings Per Container	approx. 2	Sodium	330mg
Calories	280	Potassium	100mg
Calories from Fat	35	Total Carbohydrate	57g
Total Fat	4g	Dietary Fiber	1g
Saturated Fat	0g	Sugars	0g
Trans Fat	0g	Protein	5g

Serving Size	Approximate Number of Servings		Approximate* Portion Cost
	Per Pouch	Per Case	
2 Cups	1	12	\$1.69
1 Cup	2	24	\$0.85

\*Approximate portion costs are calculated using list price and 25 percent distributor markup. Could be lower in some markets due to FOB shipping rates.

### INGREDIENTS

Water, medium-grain rice blends (for risotto rice), canola oil, salt, acetylated monoglyceride.



## Good Food Begins with U.™

Whether you prep from scratch, rely on prepared foods, or do something in between, we know you want to deliver great meals any way you can. The UNCLE BEN'S® Brand will help you shine no matter how your operation works. Like you, we're passionate about creating the very best eating experiences, and our grains, sides, sauces, and frozen prepared foods will help you keep your culinary fire burning hot. Give your meals a touch of "U." And keep good food beginning with you.

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