

Ben's Original™

Recipes Featuring BEN'S ORIGINAL™ READY RICE™ for Risotto

2021-2022

Steak Tips & Roasted Vegetable Risotto

featuring **BEN'S ORIGINAL™ Ready Rice™** for Risotto



INGREDIENTS:

Total Yield: 2 servings

1 pouch
1 tbsp
1/4 cup
1/2 tsp
3/4 cup
1/4 cup
1/2 cup
1/2 cup
2 3/4 tbsp
1/3 cup
1 1/4 tsp
1/4 tsp

BEN'S ORIGINAL™ READY RICE™ for Risotto

Butter
Onion, 1/4" diced
Garlic, minced
Canned Beef Stock
Parmigiano Reggiano, grated
Beef Tri-Tip (1" cubed)
Vegetable Blend (oven-roasted)
Red Wine
Beef Gravy
Chives, chopped
Rosemary, leaves (minced)

DIRECTION:

1. In a hot non-stick skillet, add a touch of oil spray. Sear beef cubes to desired doneness. Add red wine and reduce by half.
2. Add roasted vegetables, gravy, rosemary and chives. Combine. Reserve for Risotto.
3. Add butter, onions, and garlic in a 4 qt sauce pot. Bring onions and garlic to a sizzle over high heat. Cook for about 1 minute. Avoid color.
4. While onions and garlic are cooking, break up Risotto as best as possible in the pouch before opening.
5. Add beef stock and bring to a boil. Add Risotto and begin to stir with a wooden spoon. Break up any parts of clumped Risotto while stirring.
6. Continue stirring while Risotto absorbs the stock; about 2 minutes.
7. Once the liquid is unctuous and can coat the back of a spoon, remove pot from the heat. Add Parmigiano and stir until combined and creamy.
8. Divide Risotto between two plates. Tap the bottom of the plate to allow Risotto to settle. Divide meat and vegetable between the two plates.

**Ben's
Original**

Sweet Italian Sausage & Roasted Pepper Risotto

featuring **BEN'S ORIGINAL™** Ready Rice™ for Risotto



INGREDIENTS:

Total Yield: 3 servings

1 pouch
1 tbsp
1/4 cup
1/2 tsp
3/4 cup
1/4 cup
1/2 cup
1/2 cup
2 tbsp
1/8 cup

BEN'S ORIGINAL™ READY RICE™ for Risotto
Butter
Onion, 1/4" diced
Garlic, minced
Canned Chicken Stock
Parmigiano Reggiano, grated
Sweet Italian Sausage (out of the casing)
Roasted Red & Yellow Pepper Strips, drained
Red Wine
Parsley, chopped (minced)

DIRECTION:

1. Add butter, onions, and garlic in a 4 qt sauce pot. Bring onions and garlic to a sizzle over high heat. Cook for about 1 minute. Avoid color.
1. Add sausage and brown in the pot. About 2 minutes.
2. While sausage is cooking, break up Risotto as best as possible in the pouch before opening.
3. Once sausage is cooked, deglaze with red wine and reduce by half.
4. Add chicken stock and roasted peppers and bring to a boil. Add Risotto and begin to stir with a wooden spoon. Break up any parts of clumped Risotto while stirring.
5. Continue stirring while Risotto absorbs the stock; about 2 minutes.
6. Once the liquid is unctuous and can coat the back of a spoon, remove pot from the heat. Add Parmigiano and parsley and stir until combined and creamy.
7. Divide Risotto between three plates. Tap the bottom of the plate to allow Risotto to settle. Finish with more grated Parmigiano if desired.

**Ben's
Original**

Spinach & Cheese Arancini w/ Spicy Red Pepper Sauce

featuring BEN'S ORIGINAL™ Ready Rice™ for Risotto



INGREDIENTS:

Total Yield: 6 servings

1 pouch	BEN'S ORIGINAL™ READY RICE™ for Risotto
1 tbsp	Butter
1/4 cup	Shallots, minced
1/4 cup	Spinach, finely chopped
1/2 cup	Chicken or Vegetable Stock
1/4 cup	Parmigiano Reggiano, grated
6 1" cubes/balls	Mozzarella cheese, low moisture
1 ea	Egg, medium
1/3 cup	Panko Breadcrumbs with Italian Seasoning

Sauce:

2 tbsp	Roasted red peppers
1/2 clove	Garlic, grated
1/2 tsp	Lemon Zest
1 tsp	Lemon Juice
2 tbsp	Chili-infused olive oil
1 pinch	Salt

DIRECTION:

1. Melt butter in a small pan over medium-high heat. Add shallots and sauté about 2 minutes to soften.
2. Add stock to the pan, massage pouch of rice to loosen grains and add Risotto. Simmer and stir for about 2 minutes until grains are softened and Risotto is creamy.
3. Remove from heat, stir in spinach and Parmigiano Reggiano until incorporated, set aside in a shallow container to cool.
4. Once Risotto is cooled, coat your hands with some cooking oil to prevent sticking. Scoop 1/4 cup of cooled Risotto and press into a patty shape in the palm of one hand. Add one piece of cheese to the center of the patty and form the Risotto into a tight ball around the cheese. Repeat to form 6 Risotto balls.
5. Coat each Risotto ball in egg first and then panko breadcrumbs. Place onto tray and into the freezer for 10 minutes while the oil heats to 350F.
6. Deep fry for about 5 minutes, until golden brown.
7. While arancini are cooking, stir together all sauce ingredients. Serve hot.

**Ben's
Original**

Bananas Foster Risotto Pudding

featuring **BEN'S ORIGINAL™ Ready Rice™** for Risotto



INGREDIENTS:

Total Yield: 4 servings

1 pouch
1 tbsp
2 tbsp
1 ea
1/2 cup
3/4 cup
1/4 cup
1/4 tsp
2 tbsp
20 g

BEN'S ORIGINAL™ READY RICE™ for Risotto
Butter
Light Brown Sugar
Bananas, peeled (sliced)
Orange Juice
Coconut Milk
Heavy Cream
Ground Cinnamon
Walnuts Chopped (toasted)
Caramel Sauce

DIRECTION:

1. Add butter, brown sugar and bananas in a 4 qt sauce pot. Over medium heat, allow for the bananas to cook in the butter and sugar for 1 minute.
2. Add orange juice, coconut milk, heavy cream, cinnamon and bring to a boil.
3. Break up Risotto in the pouch while liquid comes up to boil. Add Risotto. Bring down heat and simmer for 3 minutes, stirring occasionally.
4. The mixture will be thick and viscous. Add walnuts and 1 tsp of caramel sauce. Take pot off the heat and stir. Allow to sit for one minute.
5. Divide pudding evenly among four 5-6 oz. jars. Divide remaining caramel sauce evenly on top, and add a few more slices of banana if desired for garnish. Cover with plastic wrap and allow to set overnight.

**Ben's
Original.**

Risotto with Pecorino & Peas

featuring **BEN'S ORIGINAL™ Ready Rice™** for Risotto



INGREDIENTS:

Total Yield: 2 servings

1 pouch	BEN'S ORIGINAL™ READY RICE™ for Risotto
1/4 cup	Onion, 1/4" diced
1 tbsp	Butter
1 cup	Garden Vegetable Broth, Low Sodium
3/4 cup	Frozen Peas
1/2 tsp	Salt
1/4 cup	Pecorino Romano, grated
1 tbsp	Mint, chiffonade

DIRECTION:

1. Add butter and onions in a 4 qt sauce pot. Bring onions to a sizzle over high heat. Cook for about 2 minutes or until soft. Avoid color.
2. While onions are cooking, break up Risotto as best as possible in the pouch before opening. Once onions are cooked, add broth and peas and bring to a boil.
3. Add Risotto to the boiling stock and begin to stir with a wooden spoon. Break up any parts of clumped Risotto while stirring.
4. Continue stirring while Risotto absorbs the stock; about 2 minutes.
5. Once the liquid is unctuous and can coat the back of a spoon, remove pot from the heat. Add pecorino and mint and stir rapidly to create a creamy mixture.
6. Divide Risotto between two plates. Tap the bottom of the plate to allow Risotto to settle. Garnish with more pecorino if desired.

**Ben's
Original**

Chicken & Mushroom Risotto

featuring **BEN'S ORIGINAL™ Ready Rice™** for Risotto



INGREDIENTS:

Total Yield: 2 servings

1 pouch	BEN'S ORIGINAL™ READY RICE™ for Risotto
1 tbsp	Butter
1/4 cup	Onion, 1/4" diced
1/2 tsp	Garlic, minced
1/4 cup	White Wine
3/4 cup	Mushroom Stock
3/4 cup	Cremini Mushrooms, sliced
3/4 cup	Ground Chicken
1/4 tsp	Italian Seasoning
1/4 cup	Parmigiano Reggiano, grated
2/3 tbsp	Chives, chopped

DIRECTION:

1. Add butter, onions, and garlic in a 4 qt sauce pot. Bring onions and garlic to a sizzle over high heat. Cook for about 1 minute. Avoid color. Add ground chicken and mushrooms and fully cook over high heat in the pot.
2. While chicken is cooking, break up Risotto as best as possible in the pouch before opening. Once chicken is fully cooked, deglaze pot with white wine. Reduce by half.
3. Add mushroom stock and Italian seasoning and bring to a boil. Add Risotto and begin to stir with a wooden spoon. Break up any parts of clumped Risotto while stirring.
4. Continue stirring while Risotto absorbs the stock; about 2 minutes.
5. Once the liquid is unctuous and can coat the back of a spoon, remove pot from the heat. Add Parmigiano and chives and stir rapidly to create a creamy mixture.
6. Divide Risotto between two plates. Tap the bottom of the plate to allow Risotto to settle. Garnish with more Parmigiano if desired, a dollop of ricotta, and picked thyme leaves.

**Ben's
Original**

Sweet Corn & Crab Risotto

featuring **BEN'S ORIGINAL™ Ready Rice™** for Risotto



INGREDIENTS:

Total Yield: 2 servings

1 pouch
1 tbsp
1/4 cup
3/4 cup
1/4 cup
1 tsp
1/2 cup
1/2 cup
1 tbsp
1/4 cup
1/2 tsp

BEN'S ORIGINAL™ READY RICE™ for Risotto
Butter
Onion, 1/4" diced
Unsalted Vegetable Stock
Parmigiano Reggiano, grated
Thyme, picked leaves
Canned Cream Style Corn
Canned Corn, drained (charred)
Ricotta Cheese
Picked Jumbo Lump Crab (picked for shells)
Salt

DIRECTION:

1. Add butter and onions in a 4 qt sauce pot. Bring onions to a sizzle over high heat. Cook for about 2 minutes or until soft. Avoid color.
2. While onions are cooking, break up Risotto as best as possible in the pouch before opening. Once onions are cooked, add stock and cream style corn and bring to a boil.
3. Add Risotto to the boiling stock and begin to stir with a wooden spoon. Break up any parts of clumped Risotto while stirring.
4. Continue stirring while Risotto absorbs the stock; about 2 minutes. Add charred corn.
5. Once the liquid is unctuous and can coat the back of a spoon, remove pot from the heat. Add Parmigiano and stir rapidly to create a creamy mixture.
6. Divide Risotto between two plates. Tap the bottom of the plate to allow Risotto to settle. Garnish with more Parmigiano if desired, a dollop of ricotta, crab meat, and picked thyme leaves.

**Ben's
Original**

Basic Risotto with Parmigiano Reggiano

featuring **BEN'S ORIGINAL™ Ready Rice™** for Risotto



INGREDIENTS:

Total Yield: 1 serving

1 Tbsp.	Butter
¼ Cup	Shallot, minced
1 Pouch	BEN'S ORIGINAL™ Ready Rice™ for Risotto
¾ Cup	Chicken or Vegetable Stock, warmed
¼ Cup	Parmigiano Reggiano, grated
1 Tbsp.	Fresh Parsley, chopped for garnish

DIRECTION:

1. Melt butter in a small pan over medium-high heat. Add shallots and sauté about 2 minutes to soften.
2. Massage pouch of rice to loosen grains and add **BEN'S ORIGINAL™ Ready Rice™** for Risotto to the pan with the stock. Simmer and stir for 2 minutes until grains are softened and Risotto is creamy.
3. Remove from heat, stir in Parmigiano Reggiano until incorporated, plate. Garnish with chopped parsley, more Parmigiano Reggiano and serve.

**Ben's
Original**

Mushroom Risotto

featuring **BEN'S ORIGINAL™ Ready Rice™** for Risotto



INGREDIENTS:

Total Yield: 1 serving

1 Tbsp.	Butter
¼ Cup	Shallot, minced
½ Cup	Mixed mushrooms, chopped (additional for garnish)
½ Cup	Chicken or Vegetable Stock
¼ Cup	Dry White Wine
1 Pouch	BEN'S ORIGINAL™ Ready Rice™ for Risotto
¼ Cup	Parmigiano Reggiano, shredded
1 Tbsp.	Fresh Parsley, chopped

DIRECTION:

1. Melt butter in a small pan over medium-high heat. Add shallots and mushrooms and sauté about 2 minutes to soften.
2. Add stock and white wine to the pan and bring to a boil then massage pouch of rice to loosen grains and add **BEN'S ORIGINAL™ Ready Rice™** for Risotto. Simmer and stir for about 1 minute, until liquid is almost absorbed.
3. Stir in Parmigiano Reggiano and plate. Garnish with additional sautéed mushrooms, parsley, more Parmigiano Reggiano and serve.

**Ben's
Original**

Garlic & Herb Risotto with Seared Scallops

featuring **BEN'S ORIGINAL™ Ready Rice™** for Risotto



INGREDIENTS:

Total Yield: 1 serving

1 Tbsp.	Butter
¼ Cup	Yellow Onion, minced
2 Tsp.	Garlic, minced
1 Pouch	BEN'S ORIGINAL™ Ready Rice™ for Risotto
¼ Cup	Dry White Wine
½ Cup	Chicken or Vegetable Stock
2 Tbsp.	Mixed Herbs, chopped
2 Tbsp.	Aged Gruyere, shredded
1 Pinch	Lemon Zest
3 Each	Sea Scallops, medium size, seared in butter
1 Bunch	Microgreens

DIRECTION:

1. Melt butter in a small pan over medium-high heat. Add garlic and onion and sauté about 2 minutes to soften.
2. Add white wine to the pan to deglaze and reduce to au sec.
3. Add stock, bring to a boil, massage pouch of rice to loosen grains and add **BEN'S ORIGINAL™ Ready Rice™** for Risotto to the pan. Simmer and stir for about 1 minute more until grains are tender and liquid is almost absorbed.
4. Remove from heat and stir in grated gruyere, fresh herbs, and lemon zest.
5. Meanwhile, sear scallops in butter and serve on top of Risotto. Garnish with fresh herbs, lemon zest and garnish with micro greens.

**Ben's
Original**

Roasted Tomato & Basil Risotto

featuring **BEN'S ORIGINAL™ Ready Rice™** for Risotto



INGREDIENTS:

Total Yield: 1 serving

½ Cup	Grape Tomatoes, roasted
½ Tbsp.	Olive Oil
1 Tbsp.	Butter
½ Tsp.	Garlic, minced
¼ Cup	Sweet Onion, minced
1 Pouch	BEN'S ORIGINAL™ Ready Rice™ for Risotto
½ Cup	Fire Roasted Tomatoes, canned in juice, diced
½ Cup	Chicken or Vegetable Stock
3 Tbsp.	Parmigiano Reggiano, divided
3 Tbsp.	Fresh Basil, torn and divided

DIRECTION:

1. Toss tomatoes in oil, season with salt and broil 2-3 minutes, or until they burst and begin to blacken. Set aside.
2. Melt butter in a small pan over medium-high heat. Add garlic and sweet onion and sauté about 2 minutes to soften.
3. Add diced tomatoes in juice and stock and bring to a boil. Massage pouch of rice to loosen grains and add **BEN'S ORIGINAL™ Ready Rice™** for Risotto to the pan. Simmer and stir for about 1 minute more until grains are tender and liquid is almost absorbed.
4. Remove from heat, stir in 2 Tbsp. of the Parmigiano Reggiano and fresh basil. Plate Risotto and top with roasted tomatoes and garnish with remaining the Parmigiano Reggiano and basil.

**Ben's
Original**

Asparagus & Parmigiano Reggiano Risotto with Filet Mignon

featuring **BEN'S ORIGINAL™ Ready Rice™** for Risotto



INGREDIENTS:

Total Yield: 1 serving

1 Tbsp.	Butter
¼ Cup	Shallot, minced
1 Tsp.	Garlic, minced
¼ Cup	Dry White Wine
½ Cup	Chicken or Vegetable Stock
1 Pouch	BEN'S ORIGINAL™ Ready Rice™ for Risotto
⅓ Cup	Asparagus, chopped and sautéed
¼ Cup	Parmigiano Reggiano, shredded
1 Each	Filet Mignon Steak, cooked to order
1 Bunch	Microgreens

DIRECTION:

1. Melt butter in a small pan over medium-high heat. Add shallots and garlic, sauté about 2 minutes to soften.
2. Add white wine to the pan to deglaze and reduce to au sec.
3. Add stock, bring to a boil, massage pouch of Risotto to loosen grains and add **BEN'S ORIGINAL™ Ready Rice™** for Risotto to the pan. Simmer and stir for about 1 minute more until grains are tender and liquid is almost absorbed.
4. Remove from heat and stir in Parmigiano Reggiano and sautéed asparagus. Plate Risotto topped with filet mignon and garnish with microgreens and more Parmigiano Reggiano.

**Ben's
Original**

Dark Chocolate Risotto

featuring **BEN'S ORIGINAL™ Ready Rice™** for Risotto and **DOVE®** Dark Chocolate



INGREDIENTS:

Total Yield: 4 servings

1 Pouch	BEN'S ORIGINAL™ Ready Rice™ for Risotto
$\frac{2}{3}$ Cup	Half & Half
1 Tbsp.	Sugar
1 Oz.	DOVE® Dark Chocolate, chopped (plus extra for garnish)
1 Pinch	Flake Sea Salt

DIRECTION:

1. Massage pouch of rice to loosen grains. Add half and half, **BEN'S ORIGINAL™ Ready Rice™** for Risotto, sugar, a pinch of salt, and chocolate to the pan and stir over medium heat until chocolate is melted, grains are tender, and Risotto is creamy.
2. Garnish with additional shaved dark chocolate and sprinkle with flaky sea salt.

**Ben's
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