

Choploaf and Three-Mushroom Risotto

Servings: 4 to 6

INGREDIENTS

- 5 lb Chef's Line™ chopped beef
- ½ c Cross Valley Farms® yellow onion, diced
- 2 c Cross Valley Farms® yellow onion, diced
- ¼ c panko breadcrumbs
- tt salt and pepper
- 18 oz Chef's Line mushroom risotto, prepared
- 1 T Rykoff Sexton™ extra-virgin olive oil
- 2 T Monarch® beef base, reconstituted
- 2 c Cross Valley Farms shiitake caps, sliced
- 2 ea Cross Valley Farms Portobello mushrooms, sliced
- 1 c Hilltop Hearth® flour
- ¼ t Monarch cayenne pepper
- 2 oz Cross Valley Farms red onion, thinly sliced

PREPARATION

In a large bowl, mix beef, eggs, breadcrumbs, onions, salt and pepper. Form into loaf and bake, uncovered, in a 325° oven for 10-12 minutes. In sauté pan, heat risotto 5-6 minutes. In separate pan, heat oil with mushrooms and beef stock. Blend flour and cayenne pepper. Dredge red onions in mixture and fry.

Serve meatloaf over risotto, topped with mushrooms and sauce. Place crispy onions on top.

