

## **INGREDIENTS**

2 PERSON | 4 PERSON



Veggie Stock Concentrates



1 Clove | 2 Cloves









¾ Cup | 1½ Cups

Arborio Rice

2 TBSP | 4 TBSP Garlic Herb Butter Contains: Milk



4 oz | 8 oz

Onion





3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



1tsp | 1tsp Chili Flakes



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER



# **HelloCustom**

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz Shrimp Contains: Shellfish



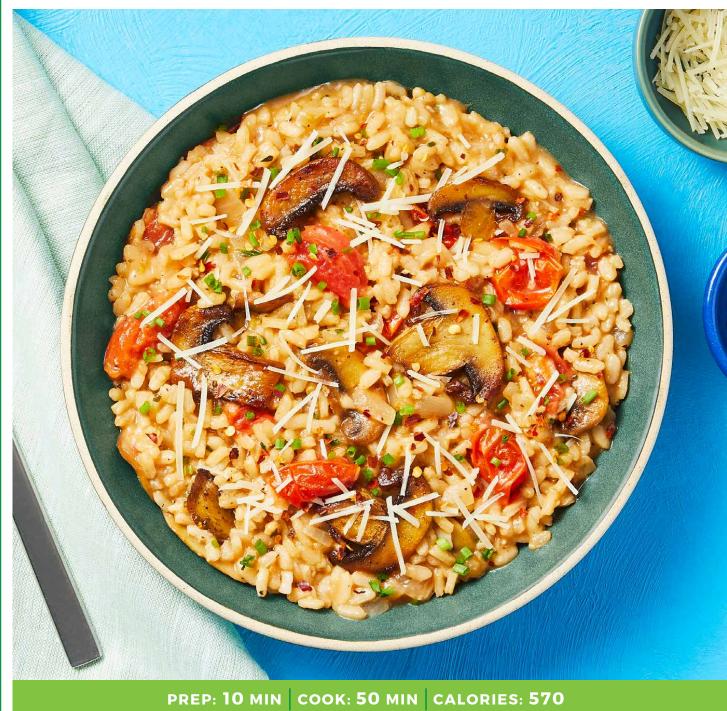


Calories: 760

Breast

# **MUSHROOM & CHIVE RISOTTO**

with Garlic Herb Butter





## **HELLO**

#### HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

#### STIR IT UP

Risotto needs a little TLC to become creamy and tender. Don't forget to stir and add warm stock while it simmers.

#### **BUST OUT**

- Medium pot
- Paper towels 😉 🕒
- Large pan
- Large pan 🕄 😌
- Kosher salt
- · Black pepper
- Olive oil (2 tsp | 2 tsp) (1 tsp | 1 tsp) \$ 6
- Butter (½ TBSP | 1 TBSP)
   Contains: Milk

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- \$\ \s^\shrimp are fully cooked when internal temperature reaches 145°.
- (5) \*Chicken is fully cooked when internal temperature



#### **PREP**

- In a medium pot, combine 4 cups water (7 cups for 4 servings) and stock concentrates. Bring to a boil, then reduce to a low simmer.
- · Wash and dry produce.
- Trim and thinly slice mushrooms (skip if your mushrooms are pre-sliced!). Halve, peel, and dice onion. Peel and mince or grate garlic.



## 2 COOK MUSHROOMS

- Heat a drizzle of olive oil in a large pan over medium-high heat. Add mushrooms; cook, stirring occasionally, until browned and slightly crispy, 5-7 minutes. Season with salt and pepper.
- Turn off heat; transfer to a plate. Wipe out pan.



- Heat a drizzle of olive oil in same pan over medium heat. Add onion: cook, stirring, until slightly softened and lightly browned, 2-3 minutes.
- Add garlic, rice, and ½ TBSP plain butter (1 TBSP for 4 servings). Cook, stirring, until garlic is fragrant and rice is translucent,
   1-2 minutes. Season with salt and pepper.



#### **4 COOK RISOTTO & FINISH PREP**

- Add ½ cup stock to pan with rice mixture; stir until liquid has mostly absorbed. Repeat with remaining stock—adding ½ cup at a time and stirring until liquid has mostly absorbed—until rice is all dente and risotto is creamy, 25-30 minutes. Season generously with salt and pepper. TIP: Depending on the size of your pan, you may need a little more or a little less liquid for the risotto.
- · Meanwhile, halve tomatoes. Mince chives.
- While risotto cooks, rinse **shrimp\*** under cold water; pat shrimp or **chicken\*** dry with paper towels. Season with **salt** and **pepper**. Heat a **drizzle of oil** in a second large pan over medium-high heat. Add shrimp or chicken in a single layer; cook, stirring occasionally, until cooked through, 4-6 minutes.



## **5 FINISH RISOTTO**

- Once risotto is done, stir in mushrooms, tomatoes, garlic herb butter, half the Parmesan, and half the chives (save remaining Parmesan and chives for serving). Cook until tomatoes are softened, 2-3 minutes. TIP: If risotto is too thick, stir in another splash of water or stock.
- Turn off heat. Stir in a pinch of chili flakes if desired



## 6 SERVE

 Divide risotto between bowls. Top with remaining chives and remaining Parmesan. Sprinkle with a pinch of chili flakes to taste. Serve.

Top **risotto** with **shrimp** or **chicken**.