



# TRUFFLE RISOTTO WITH HERBED CHICKEN

plus Creamy Mushroom Sauce & Crispy Onions

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Onion



1 Clove | 2 Cloves  
Garlic



¼ oz | ½ oz  
Parsley



10 oz | 20 oz  
Chicken Cutlets



1 TBSP | 2 TBSP  
Italian Seasoning



¾ Cup | 1½ Cups  
Arborio Rice



4 | 8  
Chicken Stock Concentrates



4 oz | 8 oz  
Button Mushrooms



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



4 oz | 8 oz  
Cream Sauce Base  
Contains: Milk



2 TBSP | 4 TBSP  
Black Truffle Butter  
Contains: Milk



1 | 2  
Crispy Fried Onions  
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



HELLO

### BLACK TRUFFLE BUTTER

Creamy butter studded with aromatic Italian black truffle



PREP: 10 MIN | COOK: 50 MIN | CALORIES: 1050



## RICE ON TIME

Finished risotto should be soft and creamy, and the grains *al dente*—fully cooked with a pleasant chew. For a softer bite, cook longer!

## BUST OUT

- Medium pot
- Medium pan
- Paper towels
- Aluminum foil
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk



## 1 PREP

- In a medium pot, bring **5 cups water (8 cups for 4 servings)** to a boil, then reduce to a low simmer. (You'll use the water in Step 3.) **Wash and dry produce.**
- Halve, peel, and dice **onion**. Trim and thinly slice **mushrooms (skip if your mushrooms are pre-sliced!)**. Peel and mince or grate **garlic**. Pick **parsley leaves** from stems; roughly chop leaves.
- Pat **chicken\*** dry with paper towels. Place on a plate and season all over with **2 tsp Italian Seasoning (4 tsp for 4)**, **salt**, and **pepper**. (You'll use the rest of the Italian Seasoning in the next step.)



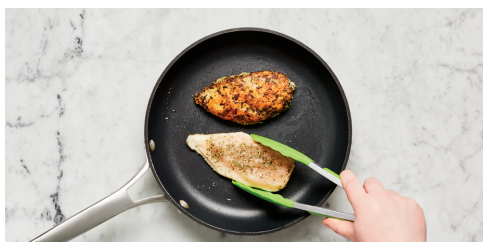
## 2 START RISOTTO

- Heat a **drizzle of oil** in a large pan over medium heat. Add **diced onion** and cook, stirring occasionally, until softened and lightly browned, 3-4 minutes.
- Add **rice, remaining Italian Seasoning, 1 TBSP plain butter (2 TBSP for 4 servings)**, and a **big pinch of salt (we used ½ tsp; 1 tsp for 4)**. Cook, stirring often, until rice is translucent, 1-2 minutes.



## 3 COOK RISOTTO

- Add **1 cup simmering water** and **three stock concentrates (six stock concentrates for 4 servings)** to pan with **rice mixture**. Cook, stirring, until liquid has mostly absorbed.
- Repeat with **remaining simmering water**—adding ½ cup at a time and stirring until liquid has absorbed—until rice is *al dente* and mixture is creamy, 25-30 minutes. **TIP: Depending on the size of your pan, you may need a little more or a little less liquid. If you prefer your risotto more al dente, cook for less time.**



## 4 COOK CHICKEN

- While risotto cooks, heat a **drizzle of oil** in a medium pan (**large pan for 4 servings**) over medium-high heat. Add **chicken** and cook until browned and cooked through, 3-5 minutes per side. **TIP: If chicken starts to brown too quickly, lower heat to medium and cover pan with lid.**
- Turn off heat; transfer to a cutting board and tent with foil to keep warm. Rinse and wipe out pan.



## 5 MAKE MUSHROOM SAUCE

- Heat a **drizzle of oil** in pan used for chicken over medium-high heat. Add **mushrooms** and cook, stirring, until browned and softened, 3-4 minutes.
- Add **garlic** and cook until fragrant, 1 minute.
- Stir in **½ cup plain water (½ cup for 4 servings)** and **remaining stock concentrate**, scraping up any browned bits from the bottom of pan. Bring to a simmer, then reduce heat to medium low. Cook until reduced and thickened, 2-3 minutes.
- Remove from heat; stir in **sour cream, 1 TBSP cream sauce base (2 TBSP for 4)**, and **1 TBSP plain butter (2 TBSP for 4)** until melted and combined. Taste and season with **salt** and **pepper**.



## 6 FINISH RISOTTO

- Add **remaining cream sauce base (not the mushroom sauce!)** to pan with **risotto**; stir to combine. Cook until slightly thickened, 1 minute more.
- Remove from heat; stir in **truffle butter (for a subtler truffle flavor, use less truffle butter or simply replace with regular butter)** and **half the parsley (save the rest for serving)** until melted and combined. **TIP: Risotto should be a little loose and saucy right before serving; it will thicken as it cools. If too thick, add a splash of water.**
- Taste and season with **salt** and **pepper**.



## 7 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide **risotto** between plates. Top with chicken, **mushroom sauce**, **crispy onions**, and **remaining parsley**. Serve.

SHARE YOUR #HELLOFRESHpics WITH US @HELLOFRESH

(646) 846-3663 | HELLOFRESH.COM

\*Chicken is fully cooked when internal temperature reaches 165°.

WK 18-24