



RANCHIN' CHICKEN & BACON RISOTTO

with Cheesy Roasted Broccoli & Lemon

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Onion



1 | 2
Lemon



¼ Cup(s) | ½ Cup(s)
Panko
Breadcrumbs
Contains: Wheat



1 TBSP | 2 TBSP
Ranch Spice



3 | 6
Chicken Stock
Concentrates



¾ Cup(s) | 1½ Cup(s)
Arborio Rice



¼ oz | ½ oz
Chives



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 | 2
Broccoli



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



10 oz | 20 oz
Chicken Cutlets



4 oz | 8 oz
Bacon



½ Cup(s) | 1 Cup(s)
Cheddar Cheese
Contains: Milk



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HELLO

RISOTTO

A luscious Italian dish made with starchy
short-grain arborio rice

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1240



BUST OUT

- Large pot
- Zester
- 2 Small bowls
- Large pan
- Paper towels
- Baking sheet
- Kosher Salt
- Black Pepper
- Cooking Oil
- Butter
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. In a large pot, bring **5 cups water (8 cups for 4)** to a boil. **Wash and dry produce.**
- Zest and quarter **lemon**. Cut **broccoli** into bite-size pieces if necessary. Halve, peel, and mince **onion**. Mince **chives**.
- In a small bowl, combine **panko**, **half the Ranch Spice**, a **drizzle of oil**, and as much **lemon zest** as you like. **TIP: Love ranch? Feel free to add more Ranch Spice!**



2 COOK BACON

- Heat a large dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Turn off heat; transfer to a paper-towel-lined plate. Reserve **1 TBSP bacon fat (2 TBSP for 4 servings)** in a second small bowl. Wipe out pan. Once bacon is cool enough to handle, roughly chop.



3 COAT CHICKEN

- Pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**. Evenly spread a **thin layer of sour cream** onto tops of chicken; mound with **panko mixture**, pressing to adhere (**no need to coat the undersides**).



4 ROAST CHICKEN & BROCCOLI

- Toss **broccoli** on one side of a **lightly oiled** baking sheet with a **drizzle of oil, salt, and pepper**. (For 4 servings, spread broccoli out across entire sheet.) **TIP: For easier cleanup, line sheet with foil first!**
- Place **chicken** on empty side of sheet and drizzle with **olive oil**. Roast on top rack until broccoli is browned and chicken is cooked through, 14-16 minutes. (For 4, add chicken to a separate sheet; roast broccoli on top rack and chicken on middle rack, swapping positions halfway through.)



5 MAKE RISOTTO

- Meanwhile, heat pan used for bacon over medium-high heat. Add **reserved bacon fat** and **2 TBSP butter (4 TBSP for 4 servings)**; stir until melted and combined. Add **onion**; cook, stirring, until onion is slightly softened, 2-3 minutes.
- Add **rice, stock concentrates, and 1 cup boiling water**. Cook, stirring, until liquid has mostly absorbed. Repeat with remaining water—adding ½ cup at a time and stirring until liquid has absorbed—until rice is al dente and mixture is creamy, 20-25 minutes. Remove from heat. **TIP: Depending on the size of your pan, you may need a little more or a little less water.**
- Add **cream cheese, half the chives, half the bacon, and juice from one lemon wedge (two wedges for 4)** to pan with **risotto**; stir to combine. Taste and season with **salt** and **pepper** if desired.



6 TOSS BROCCOLI

- Once broccoli and chicken have finished roasting, remove from oven. Transfer **chicken** to a cutting board to rest for at least 3 minutes.
- Sprinkle **broccoli** with **cheddar** and gently toss (**be careful—the baking sheet will be hot!**) until slightly melted. **TIP: If risotto is still cooking, tent broccoli with foil to keep warm until ready to serve.**



7 SERVE

- Divide **risotto** between shallow bowls. Top with **chicken** and **broccoli** in separate sections. Garnish with **remaining bacon** and **remaining chives**. Serve.

Poultry is fully cooked when internal temperature reaches 165.

Pork is fully cooked when internal temperature reaches 145.