



# CHICKEN SALTIMBOCCA WITH TRUFFLE RISOTTO

plus Caprese Salad & Garlic Bread

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Cream Sauce Base  
Contains: Milk



2 | 4  
Tomatoes



¼ oz | ½ oz  
Sage



4 oz | 8 oz  
Fresh Mozzarella  
Contains: Milk



4 oz | 8 oz  
Button Mushrooms



10 tsp | 20 tsp  
Balsamic Glaze



10 oz | 20 oz  
Chicken Cutlets



2 g | 4 g  
Truffle Seasoning



2 | 4  
Veggie Stock  
Concentrates



1 | 1  
Lemon



2 oz | 4 oz  
Prosciutto



4 TBSP | 8 TBSP  
Pesto  
Contains: Milk



1 | 2  
Garlic Butter  
Baguette  
Contains: Milk, Wheat



½ Cup(s) | 1 Cup(s)  
Italian Cheese  
Blend  
Contains: Milk



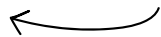
¾ Cup(s) | 1½ Cup(s)  
Arborio Rice



1 | 2  
Shallot



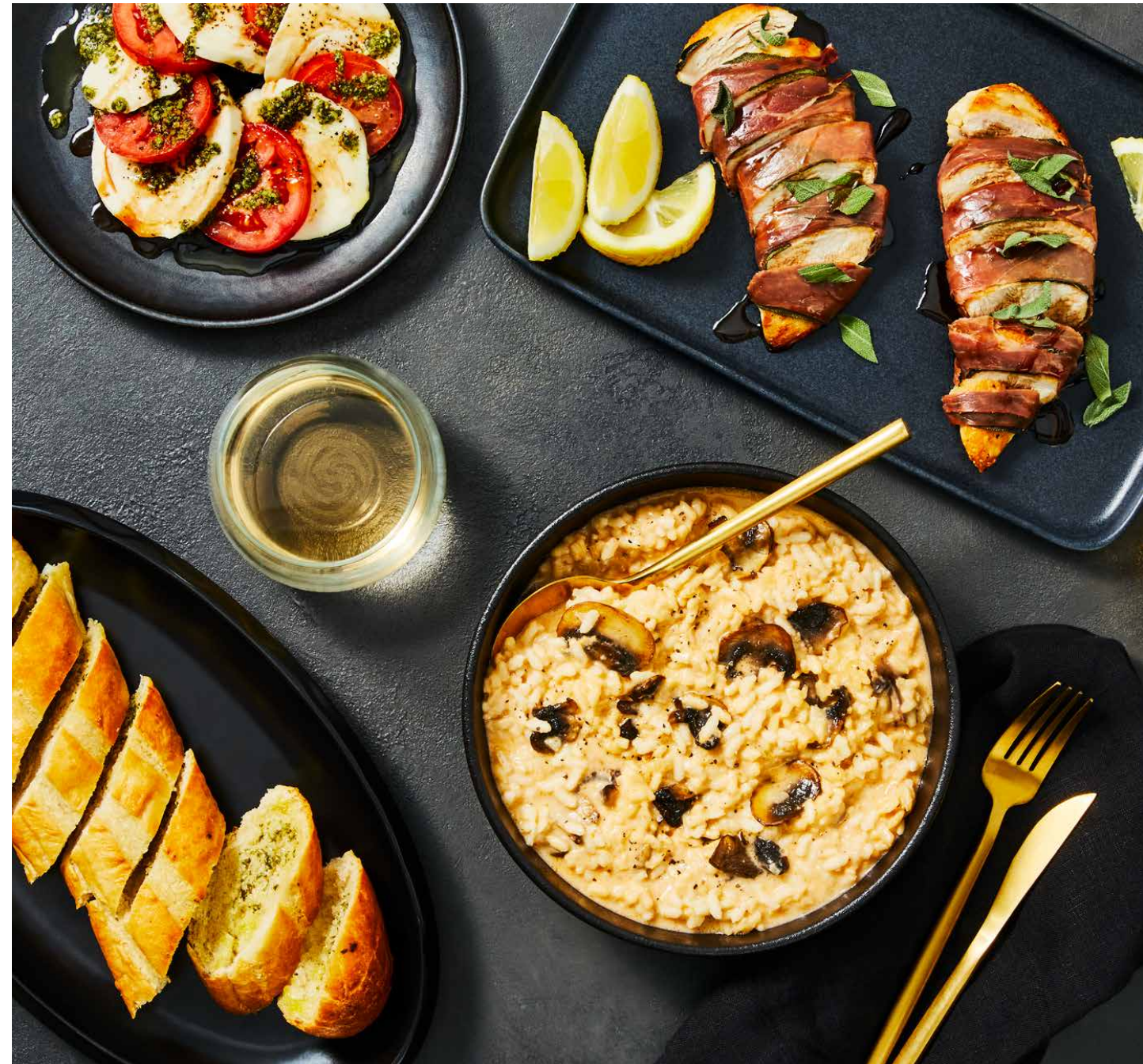
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THERE TOO. SCAN HERE TO GET HELP.



HELLO

## SALTIMBOCCA

Our take on a classic Roman dish: pan-seared chicken robed in prosciutto and sage



PREP: 10 MIN | COOK: 55 MIN | CALORIES: 1630



## CHECK ON IT

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

## BUST OUT

- Baking sheet
- Zester
- 2 Large pans
- Paper towels
- Medium pot

- Kosher Salt
  - Black Pepper
  - Cooking Oil
  - Olive Oil
  - Butter
- Contains: Milk

## MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). For **3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. For **6 servings**, simply triple the 2-serving recipe.

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

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### 1 PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. In a medium pot, bring **5 cups water (8 cups for 4 servings)** to a boil, then reduce heat to low.
- **Wash and dry produce.**
- Pick **sage leaves** from stems; roughly chop half the leaves (**you'll use remaining whole leaves in Step 2**). Halve, peel, and mince **shallot**. Trim and thinly slice **mushrooms (skip if your mushrooms are pre-sliced!)**. Zest and quarter **lemon**.



### 2 WRAP & COOK CHICKEN

- Pat **chicken\*** dry with paper towels.
- On a clean work surface, lay **two slices of prosciutto** side by side. Place one chicken cutlet along bottom of slices and top with **2-3 whole sage leaves**. Tightly roll prosciutto up around cutlet, ensuring sage leaves stay in place. Repeat with remaining prosciutto, chicken, and sage.
- Heat a **drizzle of olive oil** in a large, preferably ovenproof, pan over medium-high heat. Add chicken and cook until browned, 2-3 minutes per side. **TIP: If your pan isn't ovenproof, transfer chicken to a baking sheet now.**
- Transfer pan to oven. Roast chicken on top rack until cooked through, 15-18 minutes. Transfer chicken to a cutting board to rest.



### 4 FINISH RISOTTO

- Once risotto is al dente, stir in **cream sauce base**, **Italian cheese blend**, and **juice from one lemon wedge (two wedges for 4 servings)**; cook, stirring occasionally, until slightly thickened, 2-4 minutes.
- Turn off heat and stir in **lemon zest**, **1 TBSP butter (2 TBSP for 4)**, and as much **truffle seasoning** as you like (**use less if you prefer a subtler flavor**). **TIP: Risotto should be a little loose and saucy right before serving, so add a splash more simmering water if needed; it will thicken as it cools.**
- Taste and season with **salt** and **pepper**. Transfer to a serving bowl and cover to keep warm.



### 5 WARM GARLIC BREAD

- Once risotto is done, place **garlic bread** on a **lightly oiled** baking sheet and bake on middle rack until golden brown, 9-11 minutes.
- Separate into slices and transfer to a serving platter.



### 3 START RISOTTO

- While chicken cooks, heat a **drizzle of oil** in a second large pan over medium heat. Add **shallot** and **mushrooms**; cook, stirring occasionally, until softened and lightly browned, 4-6 minutes.
- Add **rice**, **1 TBSP butter (2 TBSP for 4 servings)**, and a **big pinch of salt**. Cook, stirring frequently, until rice is translucent, 1-2 minutes more
- Add **1 cup simmering water** and **stock concentrates**; stir until liquid has mostly absorbed. Repeat with remaining simmering water—adding ½ cup at a time and stirring until liquid has mostly absorbed—until rice is al dente and mixture is creamy, 20-25 minutes. **TIP: Depending on the size of your pan, you may need a little more or less liquid.**



### 6 ASSEMBLE & SERVE

- While garlic bread bakes, cut **tomatoes** and **mozzarella** into ¼-inch slices.
- On a serving plate, arrange tomatoes and mozzarella in alternating, overlapping layers (**we like to create arc shapes**). Top with a **large drizzle of olive oil** and season with **salt** and **pepper**. Drizzle with as much **pesto** and **balsamic glaze** as you like.
- Slice **chicken** crosswise. Transfer chicken and **remaining lemon wedges** to a serving platter. Top chicken with as much **chopped sage** and remaining balsamic glaze as you like. Serve **risotto**, **garlic bread**, and **caprese salad** on the side.

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