



BEEF TENDERLOIN IN A MUSHROOM SAUCE served over Truffled Risotto



HELLO
BLACK TRUFFLE BUTTER
 Flecks of umami-rich black truffle add an earthy aroma and decadent flavor to this finishing butter.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 820

- Chicken Stock Concentrate
- Shallot
- Arborio Rice
- Beef Stock Concentrate
- Parmesan Cheese (Contains: Milk)
- Button Mushrooms
- Scallions
- Beef Tenderloin
- Black Truffle Butter (Contains: Milk)

START STRONG

Risotto needs a little extra attention—you'll want to continue stirring and adding stock in intervals as it simmers—but you'll be rewarded with a creamy, dreamy result when it's finished.

BUST OUT

- Small pot
- 2 Large pans
- Paper towels
- Olive oil (1 tsp | 1 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Chicken Stock Concentrate **1** | **2**
- Button Mushrooms **4 oz** | **8 oz**
- Shallot **1** | **2**
- Scallions **2** | **4**
- Arborio Rice **¾ Cup** | **1½ Cups**
- Beef Tenderloin* **10 oz** | **20 oz**
- Beef Stock Concentrate **1** | **2**
- Black Truffle Butter **1 oz** | **2 oz**
- Parmesan Cheese **¼ Cup** | **½ Cup**

* Beef is fully cooked when internal temperature reaches 145 degrees.

WINE CLUB

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1 PREP Wash and dry all produce. In a small pot, combine **chicken stock concentrate** and **4 cups water** (7 cups for 4 servings). Bring to a simmer. While stock simmers, trim and thinly slice **mushrooms**. Halve, peel, and thinly slice **shallot**. Trim and thinly slice **scallions**, separating whites from greens.



4 MAKE MUSHROOM SAUCE Heat a drizzle of **oil** in same pan over medium-high heat. Add **mushrooms** and **shallot** and cook, stirring occasionally, until browned and softened, 4-5 minutes. Add **¼ cup water** (⅓ cup for 4 servings) and **beef stock concentrate**. Let reduce until thickened, 2-3 minutes. Remove from heat and stir in **2 TBSP plain butter** (3 TBSP for 4). Taste and season with **salt** and **pepper**.

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2 COOK RISOTTO Heat a drizzle of **olive oil** in a large pan over medium heat. Add **scallion whites** and **rice**. Cook, stirring, until rice is translucent, 1-2 minutes. Add **½ cup stock** and bring to a simmer. Cook, stirring, 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 al dente and creamy, 30-35 minutes (we'll start the beef after 10 minutes).

TIP: You may not use all the stock.



5 FINISH RISOTTO Once **risotto** is finished cooking, stir in **truffle butter** and **Parmesan**. Taste and season generously with **salt** and **pepper**.



3 COOK BEEF Once risotto has cooked for 10 minutes, pat **beef** dry with paper towels and season all over with **salt** and **pepper**. Heat a drizzle of **oil** in a second large pan over medium-high heat. Add **beef** and cook to desired doneness, 4-7 minutes per side. Turn off heat; transfer to a plate to rest. Wipe out pan.



6 SERVE Divide **risotto** and **beef** between plates. Spoon **mushroom sauce** over beef. Garnish with **scallion greens** and serve.

MAKE IT ZING

Have a lemon on hand? Add a squeeze of lemon juice over your finished risotto for a bright bite.

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