



# MUSHROOM & CHIVE RISOTTO

swirled with Garlic Herb Butter

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Veggie Stock Concentrates



4 oz | 8 oz  
Button Mushrooms



1 | 2  
Yellow Onion



1 Clove | 2 Cloves  
Garlic



3/4 Cup | 1 1/2 Cups  
Arborio Rice



4 oz | 8 oz  
Grape Tomatoes



1/4 oz | 1/2 oz  
Chives



2 TBSP | 4 TBSP  
Garlic Herb Butter  
Contains: Milk



1/4 Cup | 1/2 Cup  
Parmesan Cheese  
Contains: Milk



1 tsp | 1 tsp  
Chili Flakes

## HELLO

### GARLIC HERB BUTTER

Aromatic garlic and a garden's worth of herbs are blended into butter for rich, luxuriant flavor.



PREP: 10 MIN | COOK: 50 MIN | CALORIES: 570



## HOT STUFF

Serve your risotto the Italian way: on hot dishes. Set your oven to its lowest heat setting and put the bowls in for 5 minutes. This will keep the rice warm and toasty, the way it's meant to be.

## BUST OUT

- Medium pot
- Large pan
- Kosher salt
- Black pepper
- Olive oil (**2 tsp** | **2 tsp**)
- Butter (**1 TBSP** | **1 TBSP**)  
Contains: Milk

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### 1 SIMMER STOCK & START PREP

- In a medium pot, combine **4 cups water** and **stock concentrates**. Bring to a boil, then reduce to a low simmer.
- **Wash and dry all produce.**
- Thinly slice **mushrooms**. Halve, peel, and dice **onion**. Peel and mince or grate **garlic**.
- **4 SERVINGS: Use 7 cups water.**



### 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 al dente and mixture is creamy, 25-30 minutes. Season generously with **salt** and **pepper**.
- Meanwhile, halve **tomatoes**. Mince **chives**.
- **TIP: Depending on the size of your pan, you may need a little more or a little less liquid for the risotto.**



### 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.



### 5 FINISH RISOTTO

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



### 3 START RISOTTO

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



### 6 SERVE

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