



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: 620



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

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663
[HelloFresh.com](https://www.hellofresh.com)



1 SIMMER STOCK & START PREP

- In a medium pot, combine **4 cups water (7 cups for 4 servings)** and **stock concentrates**. Bring to a boil, then reduce to a low simmer.
- **Wash and dry all produce.**
- Trim and thinly slice **mushrooms**. Halve, peel, and dice **onion**. Peel and mince or grate **garlic**.



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**. **TIP: Depending on the size of your pan, you may need a little more or a little less liquid for the risotto.**
- Meanwhile, halve **tomatoes**. Mince **chives**.



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 **risotto** is done, 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 more. **TIP: If risotto is too thick, stir in another splash of water or stock.**
- Stir in a **pinch of chili flakes** if desired. Turn off heat.



3 START RISOTTO

- Heat another **drizzle of olive oil** in same pan over medium heat. Add **onion**; 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.