



## 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



**¾ Cup | 1½ Cups**  
Arborio Rice



**4 oz | 8 oz**  
Grape Tomatoes



**2 TBSP | 4 TBSP**  
Garlic Herb  
Butter  
Contains: Milk



**¼ Cup | ½ Cup**  
Parmesan Cheese  
Contains: Milk



**¼ oz | ½ oz**  
Chives



**1 tsp | 1 tsp**  
Chili Flakes

HELLO

### GARLIC HERB BUTTER

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

# MUSHROOM & CHIVE RISOTTO

swirled with Garlic Herb Butter



PREP: 10 MIN | COOK: 50 MIN | CALORIES: 590

10  
YEARS





## CHECK ON IT

Risotto needs a little attention to become creamy and evenly tender. Don't forget to check in on it and stir while it simmers, adding stock in intervals along the way.

## BUST OUT

- Medium pot
- Large pan
- Kosher salt
- Black pepper
- Olive oil (**2 tsp** | **2 tsp**)
- Butter (**½ TBSP** | **1 TBSP**)  
Contains: Milk

## GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663  
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 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 **mushrooms, tomatoes, 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.**
- Turn off heat. Stir in a **pinch of chili flakes** if desired.



## 3 START RISOTTO

- Heat a **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 ½ TBSP plain butter (1 TBSP for 4 servings)**. 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 **remaining Parmesan**. Sprinkle with a **pinch of chili flakes** to taste. Serve.