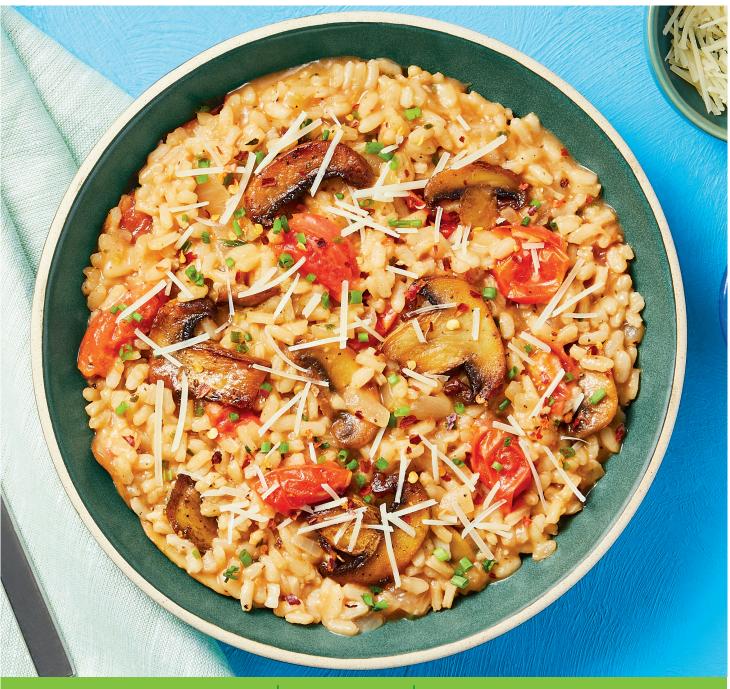


MUSHROOM & CHIVE RISOTTO

with Garlic Herb Butter



PREP: 10 MIN COOK: 50 MIN CALORIES: 570

17



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

STIR IT UP

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

BUST OUT

- Medium pot Paper towels 🕏 🙃
- Large pan (or 2 Large pans) (§ (s)
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (**1 tsp** | **1 tsp**) 😉 😔
- Butter (½ TBSP | 1 TBSP) Contains: Milk

GET SOCIAL

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

> (646) 846-3663 HelloFresh.com

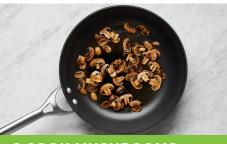
(s) *Chicken is fully cooked when internal temperature reaches 165°.

*Chicken Sausage is fully cooked when internal temperature reaches 165°.



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 (skip if your mushrooms are pre-sliced!). Halve, peel, and dice onion. Peel and mince or grate garlic.



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.



3 START RISOTTO

- Heat a **drizzle of olive oil** in same pan over medium heat. Add **onion**; cook, stirring, 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.



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 risotto 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.
- S Pat chicken* dry with paper towels and
- season with salt and pepper. Heat a drizzle of oil in a second large pan over medium-high heat. Add chicken or sausage* to pan; cook, stirring frequently, until cooked through, 4-6 minutes.



5 FINISH RISOTTO

- Once risotto is done, stir in mushrooms, tomatoes, garlic herb butter, half the Parmesan, and half the chives (save remaining Parmesan and chives for serving). Cook until tomatoes are softened, 2-3 minutes. 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.



6 SERVE

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

Top risotto with chicken or sausage.