



TRUFFLE RISOTTO WITH HERBED CHICKEN

plus Creamy Mushroom Sauce & Crispy Onions

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Onion



1 Clove | 2 Cloves
Garlic



¼ oz | ½ oz
Parsley



10 oz | 20 oz
Chicken Cutlets



1 TBSP | 2 TBSP
Italian Seasoning



¾ Cup | 1½ Cups
Arborio Rice



4 | 8
Chicken Stock
Concentrates



4 oz | 8 oz
Button Mushrooms



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



4 oz | 8 oz
Cream Sauce
Base
Contains: Milk



2 TBSP | 4 TBSP
Black Truffle
Butter
Contains: Milk



1 | 2
Crispy Fried
Onions
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

BLACK TRUFFLE BUTTER

Creamy butter studded with aromatic
Italian black truffle



PREP: 10 MIN | COOK: 50 MIN | CALORIES: 1060



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RICE ON TIME

Finished risotto should be soft and creamy, and the grains *al dente*—fully cooked with a pleasant chew. For a softer bite, cook longer!

BUST OUT

- Medium pot
- Paper towels
- Large pan
- Medium pan
- Aluminum foil
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk



1 PREP

- In a medium pot, bring **5 cups water** (8 cups for 4 servings) to a boil, then reduce to a low simmer. (You'll use the water in Step 3.) **Wash and dry produce.**
- Halve, peel, and dice **onion**. Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Peel and mince or grate **garlic**. Pick **parsley leaves** from stems; roughly chop leaves.
- Pat **chicken*** dry with paper towels. Place on a plate and season all over with **2 tsp Italian Seasoning** (4 tsp for 4), **salt**, and **pepper**. (You'll use the rest of the Italian Seasoning in the next step.)



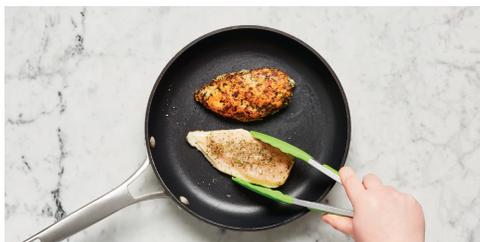
2 START RISOTTO

- Heat a **drizzle of oil** in a large pan over medium heat. Add **diced onion** and cook, stirring occasionally, until softened and lightly browned, 3-4 minutes.
- Add **rice, remaining Italian Seasoning, 1 TBSP plain butter** (2 TBSP for 4 servings), and a **big pinch of salt** (we used ½ tsp; 1 tsp for 4). Cook, stirring often, until rice is translucent, 1-2 minutes.



3 COOK RISOTTO

- Add **1 cup simmering water** and **three stock concentrates** (six stock concentrates for 4 servings) to pan with **rice mixture**. Cook, stirring, until liquid has mostly absorbed.
- Repeat with remaining simmering water—adding ½ cup at a time and stirring until liquid has absorbed—until rice is al dente and mixture is creamy, 25-30 minutes.
TIP: Depending on the size of your pan, you may need a little more or a little less liquid. If you prefer your risotto more al dente, cook for less time.



4 COOK CHICKEN

- While risotto cooks, heat a **drizzle of oil** in a medium pan (large pan for 4 servings) over medium-high heat. Add **chicken** and cook until browned and cooked through, 3-5 minutes per side. **TIP: If chicken starts to brown too quickly, lower heat to medium and cover pan with lid.**
- Turn off heat; transfer to a cutting board and tent with foil to keep warm. Rinse and wipe out pan.



5 MAKE MUSHROOM SAUCE

- Heat a **drizzle of oil** in pan used for chicken over medium-high heat. Add **mushrooms** and cook, stirring, until browned and softened, 3-4 minutes.
- Add **garlic** and cook until fragrant, 1 minute.
- Stir in **½ cup plain water** (½ cup for 4 servings) and **remaining stock concentrates**, scraping up any browned bits from the bottom of pan. Bring to a simmer, then reduce heat to medium low. Cook until reduced and thickened, 2-3 minutes.
- Remove from heat; stir in **sour cream, 1 TBSP cream sauce base** (2 TBSP for 4), and **1 TBSP plain butter** (2 TBSP for 4) until melted and combined. Taste and season with **salt** and **pepper**.



6 FINISH RISOTTO

- Add **remaining cream sauce base** (not the mushroom sauce!) to pan with **risotto**; stir to combine. Cook until slightly thickened, 1 minute more.
- Remove from heat; stir in **truffle butter** (for a subtler truffle flavor, use less truffle butter or simply replace with regular butter) and **half the parsley** (save the rest for serving) until melted and combined. **TIP: Risotto should be a little loose and saucy right before serving; it will thicken as it cools. If too thick, add a splash of water.**
- Taste and season with **salt** and **pepper**.



7 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide **risotto** between plates. Top with chicken, **mushroom sauce, crispy onions**, and **remaining parsley**. Serve.

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

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