

## **INGREDIENTS**

2 PERSON | 4 PERSON



**Button Mushrooms** 



Zucchini



Scallions



2 Cloves | 4 Cloves Garlic



¼ oz | ½ oz Parsley



1 TBSP | 1 TBSP Tuscan Heat Spice



¾ Cup 1½ Cups Arborio Rice



Veggie Stock Concentrates



5 tsp | 5 tsp White Wine Vinegar





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



# **HelloCustom**

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz **6** Chicken Cutlets



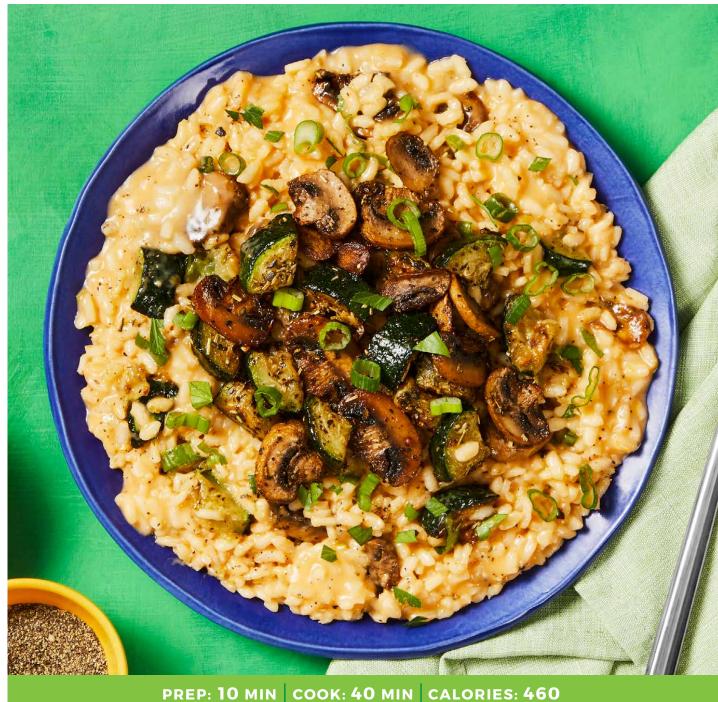
10 oz | **20 oz** Organic Chicken



Calories: 640

# **TUSCAN ROASTED ZUCCHINI & MUSHROOM RISOTTO**

with Scallions, Garlic & Parsley





## HELLO

## **ARBORIO RICE**

This short-grain rice's high starch content makes it perfect for creamy risotto.

### STIR IT UP

Risotto needs a little TLC to become creamy and tender. Stir often (but not constantly) as it simmers, adding stock in intervals once the liquid has absorbed.

## **BUST OUT**

- Medium pot
- Paper towels 6 6
- Baking sheet
- Aluminum foil 6 6
- · Large pan (or 2 large pans) 😉 🕒
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp) 9 😉

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### 1 PREP

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 450 degrees. Bring 5 cups water (9 cups for 4) to a simmer in a medium pot. Wash and dry produce.
- Thinly slice mushrooms (skip if your mushrooms are pre-sliced!). Trim and quarter **zucchini** lengthwise; cut crosswise into ½-inch-thick pieces. Thinly slice **scallions**, separating whites from greens; mince whites. Peel and mince or grate garlic. Roughly chop parsley.



### **3 COOK RISOTTO**

- While veggies roast, heat a drizzle of oil in a large pan over medium heat. Add scallion whites and garlic. Cook, stirring, until fragrant, 1 minute.
- Add rice; stir until translucent, 1-2 minutes. Add 1 cup simmering water, stock concentrates, and 2 tsp vinegar (4 tsp for 4 servings): stir until liquid has mostly absorbed. (Be sure to measure the vinegar—we sent more.) Repeat with remaining simmering water—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. (Depending on the size of your pan, you may need a little more or a little less liquid for the risotto. If you prefer your risotto a little more al dente, cook for less time).
- Meanwhile, pat chicken\* or organic chicken\* dry with paper towels and season all over with salt and pepper. Heat a drizzle of oil in a separate large pan over medium-high heat. Add chicken; cook until browned and cooked through, 3-5 minutes per side. Transfer to a cutting board; tent with foil until ready to serve.



## **2 ROAST VEGGIES**

- Toss **mushrooms** and **zucchini** on a baking sheet with a drizzle of oil, half the Tuscan Heat Spice (all for 4 servings), salt, and pepper.
- Roast on top rack until browned and tender, 15-20 minutes. (For 4. divide between 2 sheets: roast on top and middle racks. swapping rack positions halfway through roasting.)



## **4 FINISH & SERVE**

- Remove pan from heat and stir in cream cheese, half the roasted veggies, half the scallion greens, and half the parsley. Taste and season with salt and pepper.
- Divide **risotto** between shallow bowls. Top with remaining roasted veggies, remaining scallion greens, and remaining parsley. TIP: For an extra-savory flavor, drizzle olive oil over the top!
- Slice **chicken** or **organic chicken** crosswise. Top **risotto** with chicken along with remaining roasted veggies.