





HelloCustom

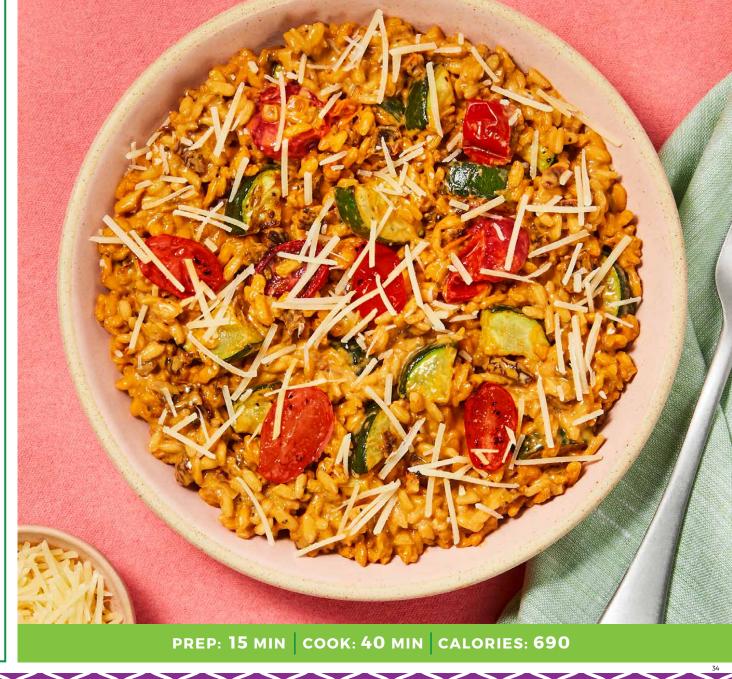
If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.





10 oz 20 oz 😔 Organic Chicken Cutlets

G Calories: 870



ZUCCHINI & SUN-DRIED TOMATO RISOTTO

with Grape Tomatoes & Parmesan

G Calories: 870



HELLO

SUN-DRIED TOMATOES

These sun-kissed beauties are bursting with rich, tangy flavor.

CHECK ON IT

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

BUST OUT

- Medium pot
 Large pan
- Baking sheet Paper towels 😏 😌
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp) (3 (3)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

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



1 PREP

- Adjust rack to middle position and preheat oven to 450 degrees.
- 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 hot water in Step 4.)
- Wash and dry produce. Trim and quarter zucchini lengthwise; cut crosswise into ½-inch-thick pieces. Halve grape tomatoes lengthwise. Halve, peel, and finely dice shallot. Peel and mince or grate garlic. Finely chop sun-dried tomatoes.



2 ROAST VEGGIES

- Toss zucchini and grape tomatoes on a baking sheet with a drizzle of oil, ½ tsp Tuscan Heat Spice (1 tsp for 4 servings), salt, and pepper. (You'll use more Tuscan Heat Spice later.) Roast on middle rack, tossing halfway through, until lightly browned and tender, 14-16 minutes.
- Pat chicken* or organic chicken* dry
 with paper towels; season all over with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. Turn off heat; transfer to a cutting board. Wipe out pan.



3 START RISOTTO

- While veggies roast, heat a drizzle of oil in a large pan over medium heat. Add shallot and cook until lightly browned and slightly softened, 3-4 minutes.
- Add rice, garlic, and sun-dried tomatoes; cook, stirring often, until rice is translucent and garlic is fragrant, 1-2 minutes. Season with salt and pepper.
- Use pan used for chicken here.



4 COOK RISOTTO

- Add 1 cup hot water and stock concentrates to pan with rice mixture. Cook, stirring, until liquid has mostly absorbed. Repeat with remaining 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 water.
- Reduce heat to medium low. Stir in cream sauce base and ½ tsp Tuscan Heat
- **Spice (1 tsp for 4 servings)**. Cook, stirring occasionally, until risotto has thickened and cream sauce has absorbed, 2-4 minutes. Season generously with **salt** and **pepper**.



5 FINISH RISOTTO

- Once risotto is done, remove from heat; stir in half the Parmesan and 1 TBSP butter (2 TBSP for 4 servings) until melted and combined. Taste and season with salt and pepper.
- Stir in half the zucchini and grape tomatoes. Taste and season with salt and pepper if desired.



6 SERVE

- Divide risotto between plates. Top with remaining zucchini and grape tomatoes.
 Sprinkle with remaining Parmesan and serve.
- G Thinly slice chicken or organic chicken
- 🔄 crosswise. Serve atop **risotto**.