



PROSCIUTTO-WRAPPED CHICKEN WITH SAGE

over Truffle Mushroom Risotto & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Shallot



2 Cloves | 4 Cloves
Garlic



1 | 2
Lemon



¼ oz | ½ oz
Sage



10 oz | 20 oz
Chicken Cutlets



2 oz | 4 oz
Prosciutto



4 oz | 8 oz
Button Mushrooms



¾ Cup | 1½ Cups
Arborio Rice



2 | 4
Veggie Stock
Concentrates



4 oz | 8 oz
Cream Sauce
Base
Contains: Milk



½ Cup | 1 Cup
Italian Cheese
Blend
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



2 g | 4 g
Truffle Zest



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Our take on a classic Roman dish: pan-crisped chicken robed in prosciutto and sage



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 1020



RISOTTO RECS

For creamy, tender risotto, keep stirring as it simmers, adding water in intervals. Like it more al dente? Shorten cooking time a bit.

BUST OUT

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

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1 HEAT WATER & PREP

- Adjust rack to top position and preheat oven to 425 degrees. In a medium pot, bring **5 cups water (8 cups for 4 servings)** to a boil, then reduce heat to low.
- **Wash and dry produce.**
- Pick **sage leaves** from stems. Halve, peel, and dice **shallot**. Thinly slice **mushrooms (skip if your mushrooms are pre-sliced!)**. Peel and mince or grate **garlic**. Quarter **lemon**.



2 WRAP CHICKEN

- Pat **chicken*** dry with paper towels.
- Lay **two slices of prosciutto** beside one another on a work surface. Place a chicken cutlet along bottom of slices and top with **2-3 sage leaves**. Tightly roll up prosciutto around cutlet, making sure sage leaves stay in place. Repeat with remaining prosciutto, chicken, and sage.



3 SEAR & ROAST CHICKEN

- Heat a **drizzle of olive oil** in a medium oven-safe pan over medium-high heat. Add **wrapped chicken** and cook until browned, 2-3 minutes per side. **TIP: If your pan isn't ovenproof, transfer chicken to a baking sheet.**
- Transfer pan with chicken to top rack of oven; roast until cooked through, 15-18 minutes. Transfer chicken to a cutting board to rest.



4 START RISOTTO

- While chicken roasts, heat a **drizzle of oil** in a large pan over medium heat. Add **shallot** and **mushrooms**; cook, stirring occasionally, until softened and lightly browned, 5-7 minutes. Stir in **garlic** and cook until fragrant, 1-2 minutes.
- Add **1 TBSP butter (2 TBSP for 4 servings), rice**, and a **big pinch of salt (we used ½ tsp; ¾ tsp for 4)**. Cook, stirring frequently, until rice is translucent, 1-2 minutes more.
- Add **1 cup warm water** and **stock concentrates**; stir until liquid has mostly absorbed. Repeat with remaining warm water—adding ½ cup at a time and stirring until liquid has mostly absorbed—until rice is al dente and mixture is creamy, 20-25 minutes. **TIP: Depending on the size of your pan, you may need a little more or less liquid.**



5 FINISH RISOTTO

- Once **risotto** is al dente, stir in **cream sauce base, Italian cheese blend, half the Parmesan (save the rest for serving)**, and **juice from one lemon wedge (two wedges for 4 servings)**; cook until slightly thickened, 2-4 minutes.
- Remove from heat and stir in **truffle zest (use less if you prefer a subtler taste)** and **1 TBSP butter (2 TBSP for 4)**. **TIP: Risotto should be a little loose and saucy right before serving; it will thicken as it cools, so add a splash more water if needed.**
- Taste and season with **salt** and **pepper**.



6 FINISH & SERVE

- Roughly chop **remaining sage leaves**. Slice **chicken** crosswise.
- Divide **risotto** between bowls and top with **remaining Parmesan**. Arrange chicken over risotto; sprinkle with **chopped sage**. Serve with **remaining lemon wedges**.

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