



CREAMY MUSHROOM FARROTTO

with Parmesan, Panko & Sage

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Farro
Contains: Wheat



8 oz | 16 oz
Button Mushrooms



1 | 2
Onion



1 Clove | 2 Cloves
Garlic



¼ oz | ½ oz
Sage



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



2 | 4
Mushroom Stock
Concentrates



1 oz | 2 oz
Cheese Roux
Concentrate
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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HELLO

FARROTTO

In this twist on risotto, traditional arborio rice is swapped for nutrient-dense farro.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 670



WAVES OF GRAIN

Farro is a nutritious, delightfully hearty grain, so you won't be cooking it to the tenderness of a typical risotto. Instead, aim for a chewy texture (almost like al dente pasta).

BUST OUT

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

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1 COOK FARRO

- In a medium pot (large pot for 4 servings), combine **farro**, **3½ cups water (6 cups for 4)**, and a **big pinch of salt**. Bring to a boil and cook, uncovered, until farro is tender, 25-30 minutes. **TIP: If you end up with any excess water, simply pour it out. Alternatively, if water evaporates before farro is done, add a splash of water.**



4 COOK ONION MIXTURE

- Heat a **drizzle of olive oil** in pan used for mushrooms over medium heat. Add **onion** and a **big pinch of salt**. Cook, stirring, until onion is softened, 3-5 minutes (**reduce heat to medium low if onion begins to brown**).
- Stir in **garlic** and **chopped sage** (**add another drizzle of olive oil if pan seems dry**). Cook, stirring, until fragrant, 1-2 minutes.



2 COOK MUSHROOMS

- **Wash and dry produce.**
- Trim and thinly slice **mushrooms** (**skip if your mushrooms are pre-sliced!**).
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add mushrooms and season with **salt** and **pepper**. Cook, stirring occasionally, until browned and tender, 5-7 minutes. Turn off heat; transfer to a plate. Wipe out pan.



5 MAKE FARROTTO

- Once farro is done cooking, stir **cooked farro** and **half the mushrooms** into pan with **onion**.
- Increase heat under pan to medium high. Stir in **stock concentrates**, **cheese roux**, and **½ cup water (¾ cup for 4 servings)**. Cook, stirring, until thickened, 1-2 minutes.
- Remove from heat. Stir in **cream cheese**, **sour cream**, **half the Parmesan**, and **1 TBSP butter** (2 TBSP for 4). (**Add a splash of water if farrotto seems too thick.**) Season with **salt** and **pepper**.



3 PREP & TOAST PANKO

- Meanwhile, halve, peel, and finely chop **onion**. Mince or grate **garlic**. Pick **sage leaves** from stems; thinly slice half the leaves and finely chop remaining half.
- Melt **1 TBSP butter** (2 TBSP for 4 servings) in a second large pan over medium-high heat. Add **panko** and season with **salt** and **pepper**. Cook, stirring, until golden brown and toasted, 3-4 minutes. Transfer to a plate.



6 SERVE

- Divide **farrotto** between bowls. Top with **remaining mushrooms** and **remaining Parmesan**. Sprinkle with **toasted panko** and as much **sliced sage** as you like. Serve.