



PORCINI MUSHROOM RISOTTO

with Parmesan Cheese

VEGGIE



HELLO RISOTTO

The slow-cooking technique for risotto brings out the natural creamy starch in Arborio rice

PREP: 5 MIN | **TOTAL: 40 MIN** | **CALORIES: 585**



Vegetable Broth Concentrate



Cremini Mushrooms



Garlic



Lemon



Parsley



Red Onion, chopped



Arborio Rice



Parmesan Cheese, grated



Dried Porcini Mushrooms

BUST OUT

- Zester
- Medium Pot
- Measuring Cups
- Large Pan
- Measuring Spoons
- Butter (2 tbsp)
- Salt
- Pepper
- Olive or Canola oil

INGREDIENTS

2-person

- Vegetable Broth Concentrate 2
- Cremini Mushrooms 1 pkg (227 g)
- Garlic 1 pkg (10 g)
- Lemon 1
- Parsley 1 pkg (10 g)
- Red Onion, chopped 1 pkg (56 g)
- Arborio Rice 1 pkg (¾ cup)
- Parmesan Cheese, grated 2 1 pkg (28 g)
- Dried Porcini Mushrooms 1 pkg (14 g)

ALLERGENS ALLERGÈNES

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

START STRONG

If you run out of broth before the rice is cooked through, add water (½ cup at a time) and continue stirring until it's cooked.



1 PREP Wash and dry all produce. Laver et sécher tous les aliments. Thinly slice the mushrooms. Mince or grate the garlic. Zest, then cut the lemon into wedges. Roughly chop the parsley.



2 PREP BROTH Using your hands, squish and crumble the porcini mushrooms in the bag into small pieces. In a medium pot, combine 4½ cups water, the crumbled porcini and broth concentrates. Bring to a gentle boil over medium heat.



3 COOK MUSHROOMS Heat a large pot over medium heat. Add 2 tbsp butter, then the cremini mushrooms and onion. Cook, stirring occasionally, until the mushrooms are softened, 4-5 min.



4 COOK RISOTTO Add the rice and garlic to the mushrooms. Stir for 1 min. Add 1 cup mushroom broth. Cook, stirring until broth has been absorbed by the rice. Continue adding the broth, 1 cup at a time, stirring constantly after each addition until the liquid is absorbed. and the rice is tender and the texture is creamy, 28-30 min.



5 FINISH RISOTTO After the last cup of broth has been stirred in and absorbed, the rice should be tender and the texture will be creamy. (The entire process should take 28-30 min.) Stir in the lemon zest, Parmesan and half the parsley. Stir until heated through, 2-3 min. Season with salt and pepper.



6 FINISH AND SERVE Divide the risotto between plates. Sprinkle with the remaining parsley. Squeeze over a lemon wedge, if desired.

ZESTY!

A squeeze of lemon over your risotto will compliment the earthiness of the mushrooms.