



PROSCIUTTO-WRAPPED CHICKEN

over Mushroom Risotto with Truffle Oil



HELLO PROSCIUTTO

This Italian dry-cured ham is seared to add a layer of crispiness and savory depth to chicken.

PREP: 5 MIN

TOTAL: 50 MIN

CALORIES: 880



Scallions



Arborio Rice



Prosciutto



(Contains: Milk)



Parmesan Cheese
(Contains: Milk)



Button
Mushrooms



Chicken Breasts



Lemon



Chicken Stock
Concentrates

START STRONG

Risotto needs a little attention to become perfectly creamy. Don't forget to check in on it and stir while it simmers (this'll release all those dreamy starches), adding stock in intervals along the way.



BUST OUT

- Medium pot
- 2 Large pans
- Paper towels
- Medium pan
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

• Chicken Stock Concentrates	2 4
• Scallions	2 4
• Button Mushrooms	4 oz 8 oz
• Arborio Rice	¾ Cup 1½ Cups
• Chicken Breasts*	12 oz 24 oz
• Prosciutto	2 oz 4 oz
• Lemon	1 2
• Garlic Herb Butter	2 TBSP 4 TBSP
• Parmesan Cheese	¼ Cup ½ Cup
• Truffle Oil	5 tsp 10 tsp

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

HelloFRESH

1 SIMMER STOCK & PREP

Adjust rack to middle position and preheat oven to 400 degrees. In a medium pot, combine **4 cups water** (7 cups for 4 servings) and **stock concentrates**. Bring to a boil, then reduce to a low simmer. **Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. Trim and slice **mushrooms** into ¼-inch-thick pieces.



4 COOK CHICKEN

Heat a drizzle of **olive oil** in a second large, preferably ovenproof, pan over medium-high heat. Add **wrapped chicken** and sear until browned, 2-3 minutes per side. Transfer pan to oven and roast on middle rack until chicken is cooked through, 14-16 minutes. (**TIP:** If your pan isn't ovenproof, transfer chicken to a small baking dish before putting in oven.) Let rest a few minutes, then slice chicken crosswise.

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2 START RISOTTO

Heat a drizzle of **olive oil** in a large pan over medium heat. Add **scallion whites** and cook until softened, 1 minute. Add **rice** and cook, stirring, until translucent, 1-2 minutes. Add **½ cup stock** and bring to a simmer. Cook, stirring, until liquid has mostly absorbed. Repeat with remaining stock—adding **½ cup** at a time and stirring until liquid has mostly absorbed—until rice is al dente and creamy, 25-30 minutes.



5 FINISH RISOTTO

Meanwhile, quarter **lemon**. Heat a drizzle of **olive oil** in a medium pan over medium-high heat. Add **mushrooms** and season with **salt** and **pepper**. Cook, stirring, until tender, 4-7 minutes. Once mushrooms are done, stir into **risotto** along with **garlic herb butter**, half the **Parmesan**, a squeeze of **lemon juice**, and any **resting juices** from chicken. Season with **salt**, **pepper**, and more lemon juice to taste.



3 WRAP CHICKEN

While risotto cooks, pat **chicken** dry with paper towels. Lay two slices of **prosciutto** beside one another on a flat surface. Tightly roll prosciutto around chicken. Repeat with remaining chicken and prosciutto.



6 SERVE

Divide **risotto** between plates and sprinkle with **scallion greens** and remaining **Parmesan**. Top with **chicken**. Drizzle with **truffle oil** to taste. Serve with any remaining **lemon wedges** on the side.

IMPRESSIVE!

Drizzle any leftover truffle oil on eggs, pasta, or roasted veggies for a luxurious touch.