















# PROSCIUTTO-WRAPPED CHICKEN over Truffled Mushroom Risotto



**HELLO**  
**TRUFFLE RISOTTO**  
A drizzle of truffle oil adds instant luxury to creamy grains of arborio rice.

PREP: 5 MIN | TOTAL: 50 MIN | CALORIES: 920

-   
Chicken Stock Concentrates
-   
Shallot
-   
Arborio Rice
-   
Prosciutto
-   
Chives
-   
Parmesan Cheese  
(Contains: Milk)
-   
Garlic
-   
Baby Portobello Mushrooms
-   
Chicken Breasts
-   
Lemon
-   
Garlic Herb Butter  
(Contains: Milk)
-   
Truffle Oil

## START STRONG

Take it easy with the truffle oil—a little bit goes a long way. You may not use all of it; drizzle the rest on salads, pasta, or (if you're feeling lavish) French fries.

## BUST OUT

- Medium pot
- 2 Large pans
- Paper towel
- Medium pan
- Olive oil (1 TBSP | 2 TBSP)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Chicken Stock Concentrates **2 | 4**
- Garlic **2 Cloves | 2 Cloves**
- Shallot **1 | 2**
- Baby Portobello 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**
- Chives **¼ oz | ¼ oz**
- Garlic Herb Butter **2 TBSP | 4 TBSP**
- Parmesan Cheese **¼ Cup | ½ Cup**
- Truffle Oil **2 TBSP | 4 TBSP**

## HELLO WINE



PAIR WITH  
Trilus California Pinot Noir, 2016

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**1 PREHEAT AND PREP** Wash and dry all produce. Adjust rack to middle position and preheat oven to 400 degrees. Bring **4 cups water** and **stock concentrates** to a boil in a medium pot. Once boiling, reduce heat to low. Meanwhile, slice **garlic** as thinly as possible. Halve, peel, and mince **shallot**. Trim **mushrooms**, then cut into ¼-inch-thick slices.



**4 COOK CHICKEN** Heat a drizzle of **olive oil** in another large pan over medium-high heat (use an ovenproof pan if you have one). Add wrapped **chicken** to pan and sear until browned, about 2 minutes per side. Transfer pan to oven and roast until no longer pink in center, about 15 minutes. Let rest a few minutes, then slice crosswise. **TIP:** If your pan isn't ovenproof, transfer chicken to a small baking dish before putting in oven.

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**2 START RISOTTO** Heat a drizzle of **olive oil** in a large pan over medium heat. Add **shallot** and **garlic**. Cook, tossing, until softened, 1-2 minutes. Add **rice** and cook, stirring, until translucent, 1-2 minutes. Add **stock** ½ cup at a time, stirring after each addition. Allow rice to absorb most of the stock before adding more. Continue until al dente and creamy, 30-35 minutes.



**5 FINISH RISOTTO** Heat a drizzle of **olive oil** in a medium pan over medium-high heat. Add **mushrooms** and season with **salt** and **pepper**. Cook, tossing, until tender, 4-7 minutes. Cut **lemon** into wedges. Mince **chives**. Once mushrooms are done, stir into **risotto** along with **herb butter**, half the **Parmesan**, half the chives, a squeeze of lemon, and any **juices** released by chicken. Season with salt, pepper, and more lemon (to taste).



**3 PREP CHICKEN** Pat **chicken** dry with a paper towel. Lay 2 slices of **prosciutto** beside each other on a flat surface. Tightly roll prosciutto around chicken. Repeat with another 2 slices of prosciutto and other chicken breast (you may have some prosciutto left over; use the rest as you like).



**6 PLATE AND SERVE** Divide **risotto** between plates and sprinkle with remaining **Parmesan** and **chives**. Top with **chicken**. Drizzle with **truffle oil** (to taste). Serve with any remaining **lemon** on the side.

## IMPRESSIVE!

Use a compound butter like the one here to jazz up veggies, seafood, and starches.

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