



Savoury Mushroom Risotto

with Roasted Broccoli

Veggie

30 Minutes



Quick-Cook Risotto



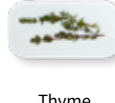
Broccoli, florets



Mushrooms



Shallot



Thyme



Garlic, cloves



Crispy Shallots



Parmesan Cheese, shredded



White Cooking Wine



Miso Broth Concentrate



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HELLO RISOTTO
A classic Northern Italian rice dish!

Start here

- Before starting, preheat oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Quick-Cook Risotto	250 g	500 g
Broccoli, florets	227 g	454 g
Mushrooms	113 g	227 g
Shallot	50 g	100 g
Thyme	3 ½ g	7 g
Garlic, cloves	2	4
Crispy Shallots	28 g	56 g
Parmesan Cheese, shredded	¼ cup	½ cup
White Cooking Wine	4 tbsp	8 tbsp
Miso Broth Concentrate	1	2
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Roast broccoli

- Cut **broccoli** into bite-sized pieces.
- Add **broccoli**, **½ tbsp oil** and **2 tbsp water** (dbl both for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven until tender and golden-brown, 10-12 min.



Cook risotto

- Add **rice**, **broth concentrate** and **¾ cup water** (dbl for 4 ppl) to the pan with **veggies**. Stir to combine, then bring to a boil.
- Once boiling, reduce heat to medium. Simmer, stirring constantly, until **rice** is tender, 2 min. (**TIP:** Use the back of a spatula to loosen any remaining risotto clumps.)
- Remove from heat, then stir in **Parmesan**.
- Season with **salt** and **pepper**, to taste.



Prep

- Meanwhile, massage **risotto rice pouch** with the palm of your hand or use the bottom of a pan to separate grains before opening.
- Thinly slice **mushrooms**.
- Strip **leaves** from **half the thyme stems** (use all for 4 ppl).
- Peel, then mince or grate **garlic**.
- Peel, then finely chop **shallot**.



Finish and serve

- Divide **risotto** between plates. Top with **crispy shallots**.
- Serve **roasted broccoli** alongside.

Dinner Solved!



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Add **mushrooms**, **thyme**, **shallots** and **garlic**. Cook, stirring occasionally, until **mushrooms** begin to brown, 4-5 min.
- Season with **salt** and **pepper**.
- Add **cooking wine**. Cook, stirring often, until **wine** is absorbed, 1-2 min.