



TRUFFLE RISOTTO WITH HERBED CHICKEN

plus Creamy Mushroom Sauce & Crispy Onions

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Onion



1 Clove | 2 Cloves
Garlic



¼ oz | ½ oz
Parsley



10 oz | 20 oz
Chicken Cutlets



1 TBSP | 2 TBSP
Italian Seasoning



¾ Cup | 1½ Cups
Arborio Rice



4 | 8
Chicken Stock
Concentrates



4 oz | 8 oz
Button Mushrooms



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



2 TBSP | 4 TBSP
Black Truffle Butter
Contains: Milk



1 | 2
Crispy Fried Onions
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

BLACK TRUFFLE BUTTER

Creamy butter studded with aromatic Italian
black truffle



PREP: 10 MIN | COOK: 50 MIN | CALORIES: 1050



HELLO FRESH

BUST OUT

- Medium pot
 - Paper towels
 - Large pan
 - Kosher salt
 - Black pepper
 - Cooking oil (1 TBSP | 1 TBSP)
 - Butter (2 TBSP | 4 TBSP)
 - Medium pan
 - Aluminum foil
- Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



1 PREP

- In a medium pot, bring **5 cups water (8 cups for 4 servings)** to a boil, then reduce to a low simmer. (You'll use the water in Step 3.) **Wash and dry produce.**
- Halve, peel, and dice **onion**. Trim and thinly slice **mushrooms (skip if your mushrooms are pre-sliced!)**. Peel and mince or grate **garlic**. Pick **parsley leaves** from stems; roughly chop leaves.
- Pat **chicken*** dry with paper towels. Place on a plate and season all over with **2 tsp Italian Seasoning (4 tsp for 4), salt, and pepper.** (You'll use the rest of the Italian Seasoning in the next step.)



2 START RISOTTO

- Heat a **drizzle of oil** in a large pan over medium heat. Add **diced onion** and cook, stirring occasionally, until softened and lightly browned, 3-4 minutes.
- Add **rice, remaining Italian Seasoning, 1 TBSP plain butter (2 TBSP for 4 servings), and a big pinch of salt (we used ½ tsp; 1 tsp for 4).** Cook, stirring often, until rice is translucent, 1-2 minutes.



3 COOK RISOTTO

- Add **1 cup simmering water and three stock concentrates (six stock concentrates for 4 servings)** to pan with **rice mixture**. Cook, stirring, until liquid has mostly absorbed.
- Repeat with remaining simmering water—adding ½ cup at a time and stirring until liquid has absorbed—until rice is al dente and mixture is creamy, 25-30 minutes. **TIP: Depending on the size of your pan, you may need a little more or a little less liquid. If you prefer your risotto more al dente, cook for less time.**



4 COOK CHICKEN

- While risotto cooks, heat a **drizzle of oil** in a medium pan (**large pan for 4 servings**) over medium-high heat. Add **chicken** and cook until browned and cooked through, 3-5 minutes per side. **TIP: If chicken starts to brown too quickly, lower heat to medium and cover pan with lid.**
- Turn off heat; transfer to a cutting board and tent with foil to keep warm. Rinse and wipe out pan.



5 MAKE MUSHROOM SAUCE

- Heat a **drizzle of oil** in pan used for chicken over medium-high heat. Add **mushrooms** and cook, stirring, until browned and softened, 3-4 minutes.
- Add **garlic** and cook until fragrant, 1 minute.
- Stir in **½ cup plain water (½ cup for 4 servings)** and **remaining stock concentrate**, scraping up any browned bits from the bottom of pan. Bring to a simmer, then reduce heat to medium low. Cook until reduced and thickened, 2-3 minutes.
- Remove from heat; stir in **sour cream, 1 TBSP cream sauce base (2 TBSP for 4), and 1 TBSP plain butter (2 TBSP for 4)** until melted and combined. Taste and season with **salt and pepper.**



6 FINISH RISOTTO

- Add **remaining cream sauce base (not the mushroom sauce!)** to pan with **risotto**; stir to combine. Cook until slightly thickened, 1 minute more.
- Remove from heat; stir in **truffle butter (for a subtler truffle flavor, use less truffle butter or simply replace with regular butter)** and **half the parsley (save the rest for serving)** until melted and combined. **TIP: Risotto should be a little loose and saucy right before serving; it will thicken as it cools. If too thick, add a splash of water.**
- Taste and season with **salt and pepper.**



7 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide **risotto** between plates. Top with chicken, **mushroom sauce, crispy onions,** and **remaining parsley.** Serve.

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

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