



MUSHROOM & CHIVE RISOTTO

with Garlic Herb Butter

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Veggie Stock Concentrates



4 oz | 8 oz
Button Mushrooms



1 | 2
Onion



1 Clove | 2 Cloves
Garlic



¾ Cup | 1½ Cups
Arborio Rice



4 oz | 8 oz
Grape Tomatoes



¼ oz | ¼ oz
Chives



2 TBSP | 4 TBSP
Garlic Herb Butter
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



1 tsp | 1 tsp
Chili Flakes



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THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Shrimp
Contains: Shellfish
Calories: 680



10 oz | 20 oz
Chopped Chicken Breast
Calories: 760



PREP: 10 MIN | COOK: 50 MIN | CALORIES: 570



HELLO







ARBORIO RICE

Extra-starchy arborio makes risotto luscious and creamy.

STIR IT UP

Risotto needs a little TLC to become creamy and tender. Don't forget to stir and add warm stock while it simmers.

BUST OUT

- Medium pot
- Paper towels  
- Large pan (or 2 large pans)  
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp) (1 tsp | 1 tsp)  
- Butter (½ TBSP | 1 TBSP)
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.

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1 SIMMER STOCK & START PREP


- 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 produce.**
- Trim and thinly slice **mushrooms (skip if your mushrooms are pre-sliced!)**. Halve, peel, and dice **onion**. Peel and mince or grate **garlic**.



4 COOK RISOTTO & FINISH PREP

- Add **½ cup stock** to pan with **rice mixture**; stir 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 risotto is creamy, 25-30 minutes. Season generously with **salt** and **pepper**. **TIP: Depending on the size of your pan, you may need a little more or a little less liquid for the risotto.**

- Meanwhile, halve **tomatoes**. Mince **chives**.

-  While risotto cooks, rinse **shrimp*** under cold water; pat shrimp or **chicken*** dry with paper towels. Season with **salt** and **pepper**. Heat a **drizzle of olive oil** in a second large pan over medium-high heat. Add shrimp or chicken in a single layer; cook, stirring occasionally, until cooked through, 4-6 minutes.



2 COOK MUSHROOMS

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **mushrooms**; cook, stirring occasionally, until browned and slightly crispy, 5-7 minutes. Season with **salt** and **pepper**.
- Turn off heat; transfer to a plate. Wipe out pan.



5 FINISH RISOTTO

- Once **risotto** is done, stir in **mushrooms, tomatoes, garlic herb butter, half the Parmesan, and half the chives (save remaining Parmesan and chives for serving)**. Cook until tomatoes are softened, 2-3 minutes. **TIP: If risotto is too thick, stir in another splash of water or stock.**
- Turn off heat. Stir in a **pinch of chili flakes** if desired.





3 START RISOTTO


- Heat a **drizzle of olive oil** in same pan over medium heat. Add **onion**; cook, stirring, until slightly softened and lightly browned, 2-3 minutes.
- Add **garlic, rice, and ½ TBSP plain butter (1 TBSP for 4 servings)**. Cook, stirring, until garlic is fragrant and rice is translucent, 1-2 minutes. Season with **salt** and **pepper**.




6 SERVE

- Divide **risotto** between bowls. Top with **remaining chives** and **remaining Parmesan**. Sprinkle with a **pinch of chili flakes** to taste. Serve.

-   Top **risotto** with **shrimp** or **chicken**.

 *Shrimp are fully cooked when internal temperature reaches 145°.

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