HELLO FRESH

INGREDIENTS

2 PERSON | 4 PERSON

1 | 2
Broccoli

2 | 4
Scallions

¾ Cup | 1½ Cups
Arborio Rice

4 oz | 8 oz
Cream Sauce Base
Contains: Milk

½ oz | 1 oz
Vidalia Onion Paste

½ Cup | 1 Cup
White Cheddar Cheese
Contains: Milk

½ Cup | 1 Cup
Cheddar Cheese
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 OR GIVE US A CALL AT (646) 846-3663.

HelloCustom

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

10 oz | 20 oz
💲 Chicken Cutlets

10 oz | 20 oz
💲 Salmon
Contains: Fish

💲 Calories: 1070

💲 Calories: 1240

CREAMY DOUBLE-CHEDDAR BROCCOLI RISOTTO
with Scallions & Crispy Fried Onions

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 890

HELLO

VIDALIA ONION PASTE

Savory-sweet and packed with umami flavor

STIR IT UP

Risotto needs a little TLC to become creamy and tender. Keep stirring as it simmers, adding hot water in intervals.

BUST OUT

- Medium pot
- Baking sheet
- Large pan
- Paper towels 💲💲
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp** | **2 tsp**) 💲💲
  (**1 tsp** | **1 tsp**) 💲💲
- Butter (**1 TBSP** | **2 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.

HOW WAS YOUR MEAL?

[QR code]

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

💲 *Salmon is fully cooked when internal temperature reaches 145°.*

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1 PREP & ROAST BROCCOLI

- Adjust rack to top position and preheat oven to 425 degrees. In a medium pot (large pot for 4 servings), bring **5 cups water (8 cups for 4)** to a boil, then reduce to a low simmer. **Wash and dry produce.**

- Cut **broccoli** into bite-size pieces if necessary. Trim and thinly slice **scallions**, separating whites from greens.

- Toss broccoli on a baking sheet with a **drizzle of oil**, **salt**, and **pepper**. Roast until browned and tender, 15-20 minutes.

- 💲 Pat **chicken*** or **salmon*** dry with paper towels; season
- 💲 with **salt** and **pepper**. Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add chicken or salmon (skin sides down); cook chicken until cooked through, 3-5 minutes per side, or cook salmon until skin is crisp, 5-7 minutes, then flip and cook until cooked through, 1-2 minutes more. Turn off heat; transfer to a cutting board to rest. Wipe out pan.

2 START RISOTTO

- While broccoli roasts, heat a **drizzle of oil** in a large pan over medium heat. Add **scallion whites** and cook, stirring, until fragrant, 30-60 seconds. Add **rice** and stir until evenly coated, 15-20 seconds.

- Carefully add **1 cup simmering water** to pan with **rice mixture**. Cook, stirring occasionally, until liquid has mostly absorbed. Repeat with remaining 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 water.

- Reduce heat to medium low. Stir in **cream sauce base**, **Vidalia onion paste**, **salt**, and **pepper**. Cook, stirring occasionally, until thickened, 2-4 minutes more.

- 💲 Use pan used for chicken or salmon here.
- 💲

3 FINISH RISOTTO

- Once **risotto** is done, remove from heat; stir in **broccoli**, **white cheddar**, and **1 TBSP butter (2 TBSP for 4 servings)** until melted and combined. Taste and season with **salt** and **pepper** if desired. TIP: Risotto should be a little loose and saucy right before serving; it will thicken as it cools. If too thick, stir in water 1 TBSP at a time.

4 SERVE

- Divide **risotto** between bowls; top with **yellow cheddar**, **crispy fried onions**, and **scallion greens**. Serve.

- 💲 Slice **chicken** crosswise. (Skip slicing salmon.) Serve
- 💲 chicken or **salmon** atop risotto.