



CREAMY DOUBLE-CHEDDAR BROCCOLI RISOTTO

with Scallions & Crispy Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Broccoli



2 | 4
Scallions



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



1 | 2
Crispy Fried Onions
Contains: Wheat



½ Cup(s) | 1 Cup(s)
White Cheddar
Cheese
Contains: Milk



½ oz | 1 oz
Vidalia Onion Paste



¾ Cup(s) | 1½ Cup(s)
Arborio Rice



½ Cup(s) | 1 Cup(s)
Cheddar Cheese
Contains: Milk



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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

Calories: 1080



10 oz | 20 oz
Salmon
Contains: Fish

Calories: 1240



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
 - Large pan
 - Baking sheet
 - Kosher Salt
 - Black Pepper
 - Cooking Oil
 - Butter
- Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

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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. Wipe out pan.



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.**



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.



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.

🍳 *Poultry is fully cooked when internal temperature reaches 165°.

🐟 *Fish is fully cooked when internal temperature reaches 145°.