



# PROSCIUTTO-WRAPPED CHICKEN over Truffled Mushroom Risotto



## HELLO

### TRUFFLE RISOTTO

A drizzle of truffle oil adds instant luxury to creamy grains of arborio rice.

PREP: 5 MIN

TOTAL: 50 MIN

CALORIES: 870

- |   |  |  |   |  |   |
|---|--|--|---|--|---|
| <br>Chicken Stock Concentrates | <br>Shallot           | <br>Arborio Rice    | <br>Prosciutto | <br>Chives  | <br>Parmesan Cheese<br><small>(Contains: Milk)</small> |
| <br>Garlic                     | <br>Cremini Mushrooms | <br>Chicken Breasts | <br>Lemon      | <br>Garlic Herb Butter<br><small>(Contains: Milk)</small> | <br>Truffle Oil  |

## START STRONG

Risotto needs a little love to become perfectly creamy. Don't forget to check in on it and stir while it simmers, adding stock in intervals along the way.

## BUST OUT

- Medium pot
- 2 Large pans
- Paper towel
- Medium pan
- Olive oil (1 TBSP | 2 TBSP)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Chicken Stock Concentrates **2** | **4**
- Garlic **2 Cloves** | **2 Cloves**
- Shallot **1** | **2**
- Cremini Mushrooms **4 oz** | **8 oz**
- Arborio Rice **¾ Cup** | **1½ Cups**
- Chicken Breasts **12 oz** | **24 oz**
- Prosciutto **2 oz** | **4 oz**
- Lemon **1** | **2**
- Chives **¼ oz** | **¼ oz**
- Garlic Herb Butter **2 TBSP** | **4 TBSP**
- Parmesan Cheese **¼ Cup** | **½ Cup**
- Truffle Oil **5 tsp** | **10 tsp**

## HELLO WINE

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**1 PREHEAT AND PREP** Wash and dry all produce. Adjust rack to middle position and preheat oven to 400 degrees. Bring **4 cups water** and **stock concentrates** to a boil in a medium pot. Once boiling, reduce heat to low. Meanwhile, slice **garlic** as thinly as possible. Halve, peel, and mince **shallot**. Trim **mushrooms**, then cut into ¼-inch-thick slices.



**4 COOK CHICKEN** Heat a drizzle of **olive oil** in another large pan over medium-high heat (use an ovenproof pan if you have one). Add wrapped **chicken** to pan and sear until browned, about 2 minutes per side. Transfer pan to oven and roast until no longer pink in center, about 15 minutes. Let rest a few minutes, then slice crosswise. **TIP:** If your pan isn't ovenproof, transfer chicken to a small baking dish before putting in oven.

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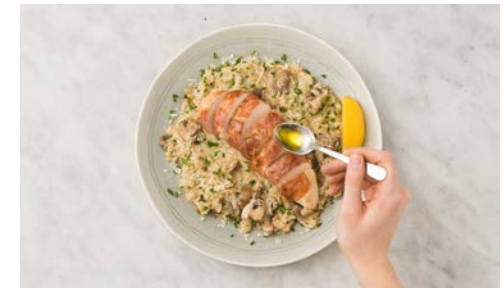
**2 START RISOTTO** Heat a drizzle of **olive oil** in a large pan over medium heat. Add **shallot** and **garlic**. Cook, tossing, until softened, 1-2 minutes. Add **rice** and cook, stirring, until translucent, 1-2 minutes. Add **stock** ½ cup at a time, stirring after each addition. Allow rice to absorb most of the stock before adding more. Continue until al dente and creamy, 30-35 minutes.



**5 FINISH RISOTTO** Heat a drizzle of **olive oil** in a medium pan over medium-high heat. Add **mushrooms** and season with **salt** and **pepper**. Cook, tossing, until tender, 4-7 minutes. Cut **lemon** into wedges. Mince **chives**. Once mushrooms are done, stir into **risotto** along with **herb butter**, half the **Parmesan**, half the chives, a squeeze of lemon, and any **juices** released by chicken. Season with salt, pepper, and more lemon (to taste).



**3 PREP CHICKEN** Pat **chicken** dry with a paper towel. Lay 2 slices of **prosciutto** beside each other on a flat surface. Tightly roll prosciutto around chicken. Repeat with another 2 slices of prosciutto and other chicken breast (you may have some prosciutto left over; use the rest as you like).



**6 PLATE AND SERVE** Divide **risotto** between plates and sprinkle with remaining **Parmesan** and **chives**. Top with **chicken**. Drizzle with **truffle oil** (to taste). Serve with any remaining **lemon** on the side.

## IMPRESSIVE!

Drizzle any leftover truffle oil on eggs, potatoes, pasta, or roasted veggies for a luxurious touch.

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