



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: 10 MIN | TOTAL: 60 MIN | CALORIES: 880

- 
Chicken Stock Concentrates
- 
Button Mushrooms
- 
Chicken Breasts
- 
Lemons
- 
Parmesan Cheese
(Contains: Milk)
- 
Scallions
- 
Arborio Rice
- 
Prosciutto
- 
Garlic Herb Butter
(Contains: Milk)
- 
Truffle Oil

START STRONG

Risotto needs a little attention 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 towels
- Baking sheet
- Olive oil (2 TBSP)
- Vegetable oil (1 tsp)

INGREDIENTS

Ingredient | 4-person

- Chicken Stock Concentrates 4
- Scallions 4
- Button Mushrooms 8 oz
- Arborio Rice 1½ Cups
- Chicken Breasts 24 oz
- Prosciutto 4 oz
- Lemons 2
- Garlic Herb Butter 4 TBSP
- Parmesan Cheese ½ Cup
- Truffle Oil 5 tsp

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP

Adjust rack to middle position and preheat oven to 400 degrees. **Wash and dry all produce.** Bring **stock concentrates** and **7 cups water** to a boil in a medium pot. Once boiling, reduce heat to low. Trim and thinly slice **scallions**, separating whites from greens. Trim **mushrooms**, then slice into about ¼-inch-thick pieces.



4 COOK CHICKEN

Heat a large drizzle of **olive oil** in another large pan over medium-high heat. Add **wrapped chicken** and sear until browned, about 2 minutes per side. Transfer seared chicken to a lightly **oiled** baking sheet. Place in oven and roast until chicken is cooked through, about 15 minutes. Let rest a few minutes, then slice crosswise.



2 START RISOTTO

Heat a large drizzle of **olive oil** in a large pan over medium heat. Add **scallion whites** and **mushrooms** and cook, stirring, until slightly 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

Quarter **lemons**. Stir **garlic herb butter**, half the **Parmesan**, a squeeze of lemon juice, and any **juices** released by chicken into **risotto**. Season with salt, pepper, or more lemon juice (to taste).



3 PREP CHICKEN

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



6 SERVE

Slice **chicken** crosswise. Divide **risotto** between plates. Sprinkle with **scallion greens** and remaining **Parmesan**. Top with chicken. Drizzle with **truffle oil** (to taste). Serve with any remaining **lemon wedges** on the side for squeezing over.

FRESH TALK

Did you know that pigs and dogs are used to sniff out truffles?

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