



PROSCIUTTO-WRAPPED CHICKEN

over Risotto Primavera

11



HELLO PROSCIUTTO

Elevates any meal with its salty, savory flavor

PREP: 5 MIN

TOTAL: 50 MIN

CALORIES: 730

- | | | | | |
|---------------------------|----------------|--------------|-----------------|--|
| Chicken Stock Concentrate | Shallot | Sage | Chicken Breasts | Spinach |
| Garlic | Grape Tomatoes | Arborio Rice | Prosciutto | Parmesan Cheese
<small>(Contains: Milk)</small> |

START STRONG

Serve your risotto the Italian way: on hot plates. Set your oven to its lowest heat setting and put the plates in for 5 minutes to warm. This will keep the rice toasty—the way it's meant to be.



BUST OUT

- Medium pot
- Large pan
- Paper towel
- Medium pan
- Oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

• Chicken Stock Concentrate	1 2
• Garlic	2 Cloves 2 Cloves
• Shallot	1 2
• Grape Tomatoes	4 oz 8 oz
• Sage	¼ oz ¼ oz
• Arborio Rice	¾ Cup 1½ Cups
• Chicken Breasts	12 oz 24 oz
• Prosciutto	2 oz 4 oz
• Spinach	5 oz 10 oz
• Parmesan Cheese	¼ Cup ½ Cup

HELLO WINE



PAIR WITH

Little Pioneer South Eastern
Australia Chardonnay, 2016

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 400 degrees. Bring **4 cups water** and **stock concentrate** to a boil in a medium pot. Once boiling, reduce heat to low. Meanwhile, slice **garlic** crosswise as thinly as possible. Halve, peel, and mince **shallot**. Halve **tomatoes** lengthwise. Pick **sage leaves** from stems. Add stems to stock and set aside leaves.



4 COOK CHICKEN

Heat a drizzle of **oil** in a medium pan over medium-high heat (use an ovenproof pan if you have one). Add **wrapped chicken** to pan and sear until golden brown, 2 minutes per side. Transfer pan to oven and roast until chicken is firm and no longer pink in center, about 15 minutes. **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 large drizzle of **oil** in a large pan over medium heat. Add **shallot** and **garlic**. Cook until softened, 1-2 minutes. Add **rice** and cook until translucent, 1-2 minutes. Add **stock** ½ cup at a time, stirring after each addition. Allow rice to absorb most of stock before adding more. Continue until grains are al dente and creamy, 30-35 minutes.



5 WARM VEGGIES

With 5 minutes to go on risotto, add **tomatoes** and **spinach** to pan (rice should be a bit shy of al dente at this point). Stir into risotto to combine. Cook until spinach has wilted and tomatoes have softened, about 5 minutes. While veggies cook, thinly slice remaining **prosciutto**.

3 PREP CHICKEN

Pat chicken dry with a paper towel. Lay 2 slices of **prosciutto** beside each other on a flat surface. Place a **chicken breast** at one end. Tightly roll **prosciutto** around chicken. Repeat with another 2 slices and the other chicken breast. Set aside remaining prosciutto.



6 FINISH AND PLATE

Stir sliced prosciutto, 1 TBSP butter, Parmesan, and any juices from pan with chicken into **risotto**. Season to taste with **salt** and **pepper**. Slice **chicken** crosswise. Divide risotto between plates and top with chicken. Garnish with **sage leaves** to taste.

FABULOUS!

If there is a food that can't be improved by a layer of prosciutto, we haven't met it yet.