

INGREDIENTS

2 PERSON | 4 PERSON



Veggie Stock Concentrates



Button Mushrooms



Yellow Onion



1 Clove | 2 Cloves



3⁄4 Cup | 11⁄2 Cups Arborio Rice



4 oz | 8 oz **Grape Tomatoes**



1/4 oz | 1/4 oz Chives



2 TBSP | 4 TBSP Garlic Herb Butter Contains: Milk



¼ Cup | ½ Cup Parmesan Cheese Contains: Milk







ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

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



10 oz | 20 oz Shrimp Contains: Shellfish



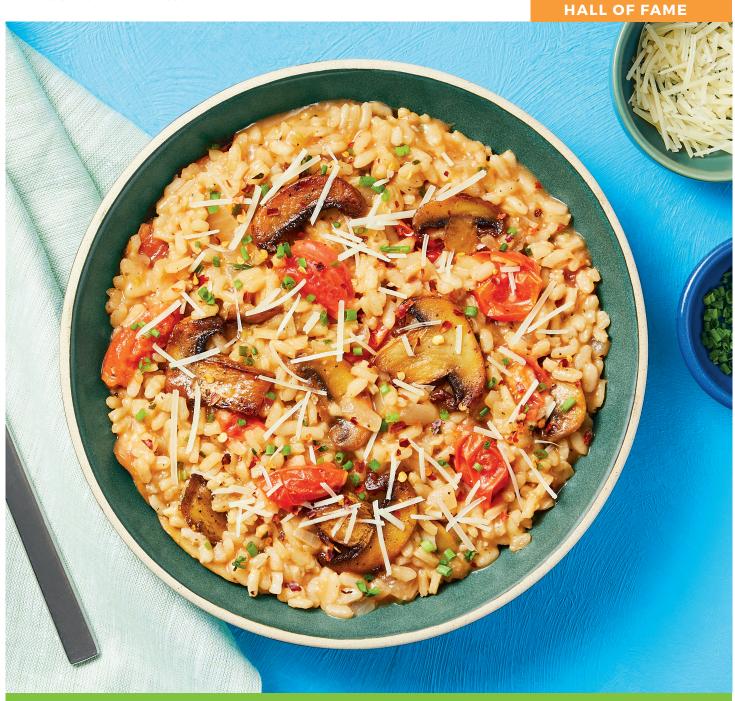
10 oz | 20 oz Chicken Breast Strips



G Calories: 790

MUSHROOM & CHIVE RISOTTO

with Garlic Herb Butter



PREP: 10 MIN COOK: 50 MIN CALORIES: 590



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

CHECK ON IT

Risotto needs a little TLC to become creamy and tender. Don't forget to stir and add stock while it simmers.

BUST OUT

- Medium pot
- Paper towels 🕏 🔄
- Large pan (or 2 Large pans) (s) (s)
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp) 😝 🔄
- Butter (1/2 TBSP | 1 TBSP) Contains: Mill

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- (5)*Shrimp are fully cooked when internal temperature
- *Chicken is fully cooked when internal temperature



1 SIMMER STOCK & START PREP

- In a medium pot, combine 4 cups water (7 cups for 4 servings) and stock concentrates. Bring to a boil, then reduce to a low simmer.
- · Wash and dry produce.
- Trim and thinly slice mushrooms (skip if your mushrooms are pre-sliced!). Halve, peel, and dice onion. Peel and mince or grate garlic.



2 COOK MUSHROOMS

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add mushrooms; cook, stirring occasionally, until browned and slightly crispy, 5-7 minutes. Season with salt and **pepper**.
- Turn off heat; transfer to a plate. Wipe



3 START RISOTTO

- Heat a drizzle of olive oil in same pan over medium heat. Add onion; cook, stirring, until slightly softened and lightly browned, 2-3 minutes.
- Add garlic, rice, and 1/2 TBSP plain butter (1 TBSP for 4 servings). Cook, stirring, until garlic is fragrant and rice is translucent, 1-2 minutes. Season with salt and pepper.



4 COOK RISOTTO & FINISH PREP

- Add 1/2 cup stock to pan with rice mixture; stir until liquid has mostly absorbed. Repeat with remaining stock—adding ½ cup at a time and stirring until liquid has mostly absorbed—until rice is al dente and risotto is creamy, 25-30 minutes. Season generously with salt and pepper. TIP: Depending on the size of your pan, you may need a little more or a little less liquid for the risotto.
- Meanwhile, halve tomatoes, Mince chives.
- Rinse **shrimp*** under cold water. Pat shrimp or chicken* dry with paper towels and season with salt and pepper. Heat a drizzle of oil in a second large pan over medium-high heat. Add shrimp or chicken to pan; cook, stirring occasionally, until cooked through, 3-4 minutes for shrimp or 4-6 minutes for chicken. Transfer to a plate.



5 FINISH RISOTTO

- · Once risotto is done, stir in mushrooms, tomatoes, garlic herb butter, half the Parmesan, and half the chives (save remaining Parmesan and chives for serving). Cook until tomatoes are softened, 2-3 minutes. TIP: If risotto is too thick, stir in another splash of water or stock.
- Turn off heat. Stir in a pinch of chili flakes if desired.



6 SERVE

- Divide **risotto** between bowls. Top with remaining chives and remaining Parmesan. Sprinkle with a pinch of chili flakes to taste. Serve.
- Top **risotto** with **shrimp** or **chicken**.

