



# Mixed Mushroom Risotto

with Fried Sage Leaves

Veggie

Spicy

45 Minutes

Customized Protein

+ Add

Swap

or

\*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

+ Add



Chicken Breasts  
2 | 4

+ Add



Bacon Strips  
100 g | 200 g



Mixed Mushrooms  
200 g | 400 g



Arborio Rice  
¾ cup | 1 ½ cups



Yellow Onion, chopped  
56 g | 113 g



Baby Spinach  
56 g | 113 g



Sage  
7 g | 14 g



Garlic, cloves  
2 | 4



Vegetable Broth Concentrate  
2 | 4



White Cooking Wine  
4 tbsp | 8 tbsp



Garlic Salt  
1 tsp | 2 tsp



Parmesan Cheese, shredded  
½ cup | 1 cup



Chili Flakes  
1 tsp | 2 tsp



**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ingredient quantities 56 g | 113 g  
2-serving | 4-serving

**Pantry items** | Pepper, salt, oil, butter

**Cooking utensils** | Large non-stick pan, measuring cups, measuring spoons, medium pot, paper towels, slotted spoon

1



## Prep

- Before starting, wash and dry all produce.

- Trim **stems** from **button** and **cremini mushrooms**, then thinly slice **caps**. Keep **caps** and **stems** separate.
- Cut or tear **oyster mushrooms** lengthwise into ½-inch slices.
- Pick **sage leaves** from stems. Keep **leaves** and **stems** separate.
- Peel, then mince or grate **garlic**.

4



## Cook veggies

+ Add | **Chicken Breasts**

- Reheat the pan with **sage oil** (from step 2) over medium-high.
- When the pan is hot, add **onions** and **remaining mushrooms**. Cook for 5-6 min, stirring occasionally, until softened.
- Add **garlic salt** and ¼ **tsp** (½ **tsp**) **chili flakes**. (Like things spicy? Add more chili flakes!)
- Season with **pepper**, then stir to combine.

2



## Fry sage leaves

+ Add | **Chicken Breasts**

+ Add | **Bacon Strips**

- Line a plate with paper towels. Set aside.
- Heat a large non-stick pan over medium-high.
- When hot, add **2 tbsp** (4 **tbsp**) **oil**, then **sage leaves**. Fry for 1 min, until crisp. (**TIP:** We love to use olive oil for frying sage.)
- Using a slotted spoon, transfer **fried sage** to the paper towel-lined plate. Season with **salt** while hot. Set aside.
- Reserve residual **sage oil** in the pan.

5



## Make risotto

- To the pan with **veggies**, add **rice** and **garlic**. Cook for 1-2 min, stirring often, until fragrant.
- Add **cooking wine**. Cook for 1-2 min, stirring often, until **wine** is absorbed.
- Add **1 cup of broth** from the pot. (**NOTE:** Leave sage and mushroom stems behind in the pot.)
- Reduce heat to medium. Cook, stirring often, until **broth** is absorbed by **rice**.
- Continue to add **broth**, **1 cup** at a time, stirring often for 25-30 min, until **broth** is absorbed, texture is creamy and **rice** is tender.

3



## Make broth

- Meanwhile, in a medium pot, combine **4 ½ cups** (5 ½ **cups**) **warm water**, **broth concentrate**, **sage stems** and **mushroom stems**.
- Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-low, still covered.

6



## Finish and serve

+ Add | **Chicken Breasts**

+ Add | **Bacon Strips**

- When the final addition of **broth** has been added to the **risotto**, add **spinach**, **half the Parmesan** and **2 tbsp** (4 **tbsp**) **butter**.
- Cook for 1-3 min, stirring often, until **spinach** wilts and **broth** is almost completely absorbed.
- Remove from heat, then season with **salt** and **pepper**.
- Divide **risotto** between bowls.
- Sprinkle **remaining Parmesan** and **fried sage** over top.
- Sprinkle with **any remaining chili flakes**, if you like.

**Measurements** **1 tbsp** (2 **tbsp**) **oil**  
within steps 2-serving 4-serving Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. 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.

## 2 | Fry sage leaves

+ Add | **Chicken Breasts**

If you've opted to add **chicken breasts**, reserve residual **sage oil** and set aside.

## 2 | Fry bacon and sage leaves

+ Add | **Bacon Strips**

If you've opted to add **bacon**, heat a large non-stick pan over medium. When hot, add **bacon**. Cook for 5-7 min, flipping occasionally, until crispy.\*\* Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Discard bacon fat from the pan, then carefully wipe the pan clean. Use the same pan to fry **sage**.

## 4 | Cook chicken and veggies

+ Add | **Chicken Breasts**

Pat **chicken** dry with paper towels. Season with **salt** and **pepper**. Reheat the pan (from step 2) over medium. When hot, add **1 tbsp** (2 **tbsp**) **oil**, then **chicken**. Pan-fry for 6-7 min on one side until golden. Flip, then cover and continue cooking for 6-7 min, until cooked through.\*\* Transfer to a plate and cover to keep warm. Return **sage oil** to the same pan to cook **veggies**.

## 6 | Finish and serve

+ Add | **Chicken Breasts**

Thinly slice **chicken**. Top **risotto** with **chicken**.

## 6 | Finish and serve

+ Add | **Bacon Strips**

Roughly crumble **bacon** over **risotto**.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook chicken and pork to minimum internal temperatures of 165°F and 160°F, respectively.