

HELLO Mixed Mushroom Risotto

with Fried Sage Leaves

Veggie

Spicy

45 Minutes





Chicken Breasts (

Bacon Strips

100 g | 200 g



Mixed



Mushrooms 200 g | 400 g

Arborio Rice 3/4 cup | 1 1/2 cups



Yellow Onion, chopped



Baby Spinach

56 g | 113 g





Sage



2 | 4

7 g | 14 g









4 tbsp | 8 tbsp

Concentrate 2 | 4



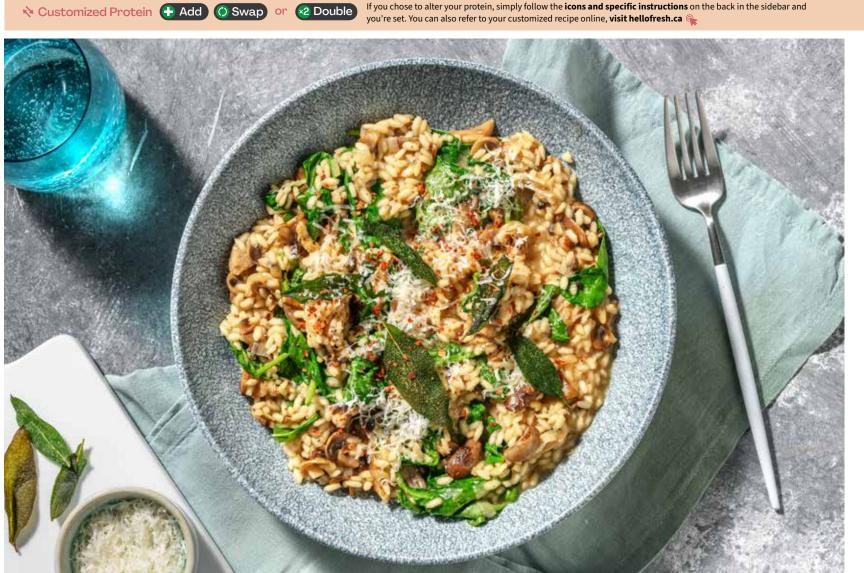
Garlic Salt 1 tsp | 2 tsp

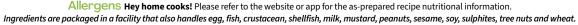


Cheese, shredded ½ cup | 1 cup



Chili Flakes 1 tsp | 2 tsp





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



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.



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.



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.



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.



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.



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.

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

Measurements within steps

1 tbsp (2 tbsp)

ol oil

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 nonstick 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



Roughly crumble bacon over risotto.

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