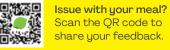


Easy Creamy Mushroom Risotto

with Buttery Panko Topping

Veggie

20-min







Quick-Cook Risotto





Mushrooms







Parmesan Cheese, shredded





Miso Broth Concentrate







Garlic, cloves Panko Breadcrumbs



Green Peas



Green Onion

CUSTOM RECIPE

This is a Custom Recipe. If you chose to add chicken, simply follow the instructions on the back of this card and you're set.

Happy cooking!

Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

4 person Ingredient

oil

Bust out

Measuring spoons, small pan, small bowl, measuring cups, large non-stick pan

Ingredients

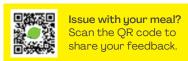
ingi calcino		
	2 Person	4 Person
Quick-Cook Risotto	250 g	500 g
Chicken Tenders	310 g	620 g
Mushrooms	227 g	454 g
Goat Cheese	28 g	56 g
Parmesan Cheese, shredded	⅓ cup	½ cup
Thyme	7 g	14 g
Miso Broth Concentrate	1	2
Shallot	50 g	100 g
Garlic, cloves	2	4
Panko Breadcrumbs	¼ cup	½ cup
Green Peas	113 g	227 g
Green Onion	1	2
Unsalted Butter*	2 tbsp	4 tbsp
Milk*	1/4 cup	½ cup
Salt and Pepper*		

- ** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.
- Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.





Prep

- Massage risotto rice pouch with the palm of your hand, or use the bottom of a pan to separate grains before opening.
- Thinly slice mushrooms.
- Strip 1 tbsp (2 tbsp) thyme leaves from stems. Roughly chop.
- Peel, then mince or grate garlic.
- Peel, then finely chop shallot.
- Thinly slice green onions.

If you've opted to add **chicken tenders**, pat dry with paper towels. Season with salt and pepper. Heat a large non-stick pan over medium-high heat. When hot, add 1/2 tbsp (1 tbsp) oil, then chicken. Sear, until golden-brown and cooked through, 3-4 min per side.** Transfer to a plate, then cover to keep warm. Use the same pan to cook **veggies** in step 3.



Toast panko

- Heat a small pan over medium heat.
- When hot, add 2 tbsp (4 tbsp) butter. Swirl to melt.
- Add panko. Toast, stirring often, until golden brown, 3-4 min.
- Season with salt and pepper. Transfer to a small bowl. Set aside.



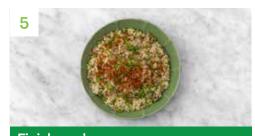
Start veggies

- · Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1 tbsp (2 tbsp) butter, then swirl the pan until melted.
- Add mushrooms, thyme, shallots, peas, garlic and half the green onions.
- · Cook, stirring occasionally, until mushrooms begin to brown, 4-5 min.



Cook rice

- Add rice, miso broth concentrate, 1/4 cup (1/2 cup) milk and 1/2 cup (1 cup) water to the pan with veggies. Stir until combined and rice is warmed through, 2-3 min.
- · Remove from heat, then stir in goat cheese and Parmesan.
- Season with salt and pepper, to taste.



Finish and serve

- Divide creamy mushroom risotto between plates.
- Sprinkle buttery panko topping and remaining green onions over top.

Top final plates with chicken.

Dinner Solved!

^{*} Pantry items