

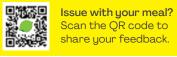
# Mixed Mushroom Risotto

with Fried Sage Leaves

Veggie

Optional Spice

45 Minutes







Mixed Mushrooms







Arborio Rice

Onion, chopped



Baby Spinach







Garlic, cloves

Vegetable Broth

Concentrate







White Cooking Wine



Parmesan Cheese, shredded



Chili Flakes



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!

HELLO SAGE

# Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredient

#### **Heat Guide for Step 4:**

- Mild: 1/8 tsp (1/4 tsp)
- Medium: ¼ tsp (½ tsp)
  Extra-spicy: 1 tsp (2 tsp)
- Spicy: 1/2 **tsp** (1 tsp)
- Puet out

#### **Bust out**

Medium non-stick pan, measuring spoons, slotted spoon, medium pot, measuring cups, paper towels

## Ingredients

	2 Person	4 Person
Mixed Mushrooms	200 g	400 g
Chicken Tenders •	340 g	680 g
Arborio Rice	¾ cup	1 ½ cups
Onion, chopped	56 g	113 g
Baby Spinach	56 g	113 g
Sage	7 g	14 g
Garlic, cloves	3	6
Vegetable Broth Concentrate	2	4
White Cooking Wine	4 tbsp	8 tbsp
Garlic Salt	1 tsp	2 tsp
Parmesan Cheese, shredded	⅓ cup	½ cup
Chili Flakes 🤳	1 tsp	2 tsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		

Salt and Pepper\*

- \* Pantry items
- \*\* 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

- Trim stems from button and cremini mushrooms, then thinly slice caps. Keep caps and stems separate.
- Cut or tear **oyster mushrooms** lengthwise into 1/2-inch slices.
- Pick sage leaves from stems. Keep leaves and stems separate.
- Peel, then mince or grate garlic.

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 ½ **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. Reuse the same pan to fry **sage leaves** for 4 ppl in step 2.



# Fry sage leaves

- Line a plate with paper towels. Set aside.
- Heat a medium non-stick pan (large pan for 4 ppl) over medium-high heat.
- When hot, add **2 tbsp** (4 tbsp) **oil**, then **sage leaves**. Fry until crisp, 1 min. (**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 sage oil in the pan.



#### Make broth

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



# Cook veggies

- Reheat the pan with sage oil (from step 2) over medium-high.
- When hot, add onions and remaining mushrooms. Cook, stirring occasionally, until softened, 5-6 min.
- Add garlic salt and ¼ tsp (½ tsp) chili flakes.
   (NOTE: Reference heat guide.)
- Season with **pepper**, then stir to combine.



# Make risotto

- Add **rice** and **garlic** to the pan with **veggies**. Cook, stirring often, until fragrant, 1-2 min.
- Add **cooking wine**. Cook, stirring often, until **wine** is absorbed, 1-2 min.
- Add **1 cup broth** from the medium 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, until broth is absorbed, texture is creamy and rice is tender, 25-30 min.



### Finish and serve

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

Top final plates with **chicken**.