



NUTRITION *per serving* 37g carbohydrates 18g fat 6g protein 30mg sodium | low-calorie, vegetarian, vegan, gluten-free, dairy-free, shellfish-free, nut-free



Calories
625



Prep & Cook Time
40-50 min.



Cook Within
7 days



Difficulty
Easy



Spice Level
Mild

IN YOUR BOX

8 oz. Cremini Mushrooms
5 Parsley Sprigs
6 Chives
1 Shallot
2 tsp. Vegetable Base
1 cup Arborio Rice
3 fl. oz. White Cooking Wine
1 tsp. Cracked Peppercorns
.34 fl. oz. Truffle Oil

IN YOUR KITCHEN

Olive Oil
Salt
Medium Pot
Medium Pan

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HOME CHEF

Truffled Mushroom Risotto

with fresh herbs and cracked peppercorns

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads Up! Chives and parsley** are used twice. Half of each go into **risotto** and remaining garnish dish. Cut four 2” pieces of chive for garnish.
- **Heads Up! Peppercorns** are used twice. Half go into **risotto** and remaining garnish dish.
- After 20 minutes of adding **broth** and stirring, **rice** should be tender. If not, add more broth, 1-2 Tbsp. at a time, and continue cooking until tender.

FROM THE CHEF

Gently stirring Arborio rice as it cooks releases starches from its surface, which gives it its silky, creamy texture.

Did you know...

Warming broth before adding to rice helps it cook more quickly, since you're not waiting for broth to return to simmer with each addition.



1

Prepare the Ingredients

Slice **mushrooms** thinly. Stem and mince **parsley**. Mince **chives** (cut four 2” pieces for garnish). Peel and mince **shallot**.



2

Prepare the Broth

Combine **vegetable base** and 4 cups **water** in a medium pot. Place over very low heat and whisk until completely dissolved.



3

Sauté the Mushrooms

Place a medium pan over medium-high heat. Add 1 tsp. **olive oil** and **mushrooms** to hot pan and cook until caramelized, 4-6 minutes. Transfer half the mushrooms to a plate. *Remaining mushrooms will be cooked with risotto in same pan, lending it great umami flavor.*



4

Make the Risotto

Return pan with mushrooms to medium heat. Add 1 tsp. **olive oil** and **shallot** and cook until aromatic, 30-60 seconds. Stir in **Arborio rice**, coating completely, and toast 1-2 minutes. Add **white cooking wine** and **half the cracked peppercorns**, stirring constantly until fully absorbed. Add 1 cup warm **broth** and stir until absorbed. Continuing add warm broth 1 cup at a time, stirring constantly, until all liquid is absorbed and rice becomes tender, 15-20 minutes.



5

Finish the Risotto

Once **risotto** is tender, remove from burner and stir in any remaining **broth**, remaining **mushrooms**, 1 Tbsp. **olive oil**, **half the chives** (reserve remaining for garnish), **half the parsley** (reserve remaining for garnish), and ½ tsp. **salt**.



6

Plate the Dish

Place a serving of **risotto** onto a plate or shallow dish. Garnish with remaining **parsley**, remaining **chives**, remaining **cracked peppercorns**, and a luxurious drizzle of **truffle oil**. Top dish with reserved **chive sprigs**.