



In your box

¼ oz. Parsley
3 oz. Shiitake Mushrooms
6 oz. Cremini Mushrooms
1 Shallot
1 Mini Baguette
¼ oz. Dried Porcini Mushrooms
¾ cup Arborio Rice
1 oz. Butter
1 oz. Grated Parmesan



Triple Mushroom Risotto

with toasted baguette

NUTRITION per serving—Calories: 748, Carbohydrates: 105g, Fat: 28g, Protein: 21g, Sodium: 1644mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
45-55 min.

Cook Within
7 days

Difficulty Level ● ● ●
Expert

Spice Level 🌶 🌶 🌶
Not Spicy

① You will need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Pot, Baking Sheet, Wire-Mesh Strainer, Heat-Safe Mixing Bowl

👩 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ Preheat oven to **400 degrees**
- ☐ Bring 4 cups **water** and ¼ tsp. **salt** to a boil in a medium pot
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a baking sheet with foil and cooking spray
- ☐ Ingredient(s) used more than once: **parsley**, **shiitake mushrooms**



1

Make Broth and Prepare Ingredients

- Stem **shiitake mushrooms** and cut caps into ¼" strips. Reserve stems.
- Cut **cremini mushrooms** into ¼" slices.
- Peel and mince **shallot**.
- Mince **parsley**, stems and leaves.
- Halve **baguette** lengthwise and halve again at an angle, creating four wedges.
- Once water is boiling, remove from burner and stir in **dried porcini mushrooms** and shiitake stems. Set aside 5 minutes, then strain through a wire-mesh strainer into a heat-safe bowl. Discard porcinis and shiitake stems. Reserve pot.
- While mushrooms soak, roast remaining mushrooms.



2

Roast the Mushrooms

- Place **cremini mushrooms** and **shiitake caps** on prepared baking sheet. Toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into mushrooms.
- Spread into a single layer (some overlap is ok) and roast in hot oven until mushrooms are tender, 10-12 minutes.
- While mushrooms roast, start risotto.



3

Start the Risotto

- Return pot used to boil water to medium-high heat and add 2 tsp. **olive oil**. Add **shallot** and **parsley** (reserve a pinch for garnish) to hot pot. Stir constantly until fragrant, 1-2 minutes.
- Add **rice** and stir constantly until rice is toasted and opaque, 1-2 minutes.
- Add 1 cup **hot mushroom broth**. *Rice should just be covered by broth.* Stir constantly until nearly all broth is absorbed.



4

Finish the Risotto

- Add ½ cup **hot mushroom broth** and stir constantly until broth is nearly all absorbed.
- Repeat this process, stirring often, 18-20 minutes.
- Taste **risotto** as you cook, checking for tenderness. When rice has no more "bite" or crunch, it's done. *There may be broth left.*
- Remove from burner and stir in half the **roasted mushrooms** (reserve remaining for garnish), **butter**, **Parmesan**, and a pinch of **salt** and **pepper**.
- Cover and set aside.



5

Toast the Baguette

- Drizzle **baguette slices** with ½ tsp. **olive oil** and season with a pinch of **salt** and **pepper**. Place directly on oven rack and bake until lightly browned and toasted, 5-7 minutes.
- Plate dish as pictured on front of card, topping **risotto** with remaining **mushrooms** and garnishing with reserved **parsley**. Bon appetit!