



**NUTRITION** *per serving* 48g carbohydrates 20g fat 59g protein 1382mg sodium | calorie-conscious



Calories  
**615**



Prep & Cook Time  
**40-50 min.**



Cook Within  
**5 days**



Difficulty  
**Easy**



Spice Level  
**Not Spicy**



## Chicken Risotto Casserole

with cremini mushrooms, Parmesan, and Swiss

### IN YOUR BOX

6 oz. Cremini Mushrooms  
¼ oz. Parsley  
2 Boneless Skinless Chicken Breasts  
½ cup Arborio Rice  
2 oz. Shredded Swiss Cheese  
1 oz. Grated Parmesan  
2 tsp. Chicken Base  
1 oz. Crispy Fried Onions

CONTAINS: milk, wheat, soy

### IN YOUR KITCHEN

Olive Oil  
Salt  
Pepper  
Cooking Spray  
8" square casserole dish  
Medium Pan

[www.homechef.com/3910](http://www.homechef.com/3910)

## 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 **425 degrees**
- ❑ Thoroughly rinse produce and pat dry
- ❑ Prepare a casserole dish with cooking spray

## WHILE YOU COOK

- ❑ **Heads Up! Parsley** is used twice. Half is added to **casserole** before baking and remaining garnishes dish.

## FROM THE CHEF

This is the perfect recipe to lug out that cast-iron pan, or any oven-safe pan if you prefer.

### Did you know...

Rice was introduced to Italy by Arabs in the Middle Ages, but the first written risotto recipe didn't come until the 19th century. Chef Felice Luraschi of Milan published a risotto recipe in 1829, which included fat, saffron, marrow beef, grated cheese, and nutmeg.



### Prepare the Ingredients

Cut **mushrooms** into ¼" slices. Stem and mince **parsley**. Pat **chicken breasts** dry. On a separate cutting board, cut chicken in 1" cubes, and season with ¼ tsp. **salt** and a pinch of **pepper**.



### Sear the Chicken

Heat a medium pan over medium-high heat. Add 2 tsp. **olive oil** and **chicken pieces** to hot pan. Cook, stirring occasionally, until browned all over, 3-5 minutes. Transfer chicken to a plate. *Chicken will continue cooking in a later step.* Reserve pan; no need to wipe clean.



### Cook the Mushrooms

Return pan used to sear chicken to medium-high heat. Add 1 tsp. **olive oil**, **mushrooms**, and ¼ tsp. **salt** to hot pan. Cook, stirring occasionally, until browned, 3-5 minutes.



### Start the Casserole

Add **Arborio rice** to pan with **mushrooms**. Stir constantly until rice is lightly toasted, 1 minute. Return **chicken and any accumulated juices** to pan.



### Finish the Casserole

Add ¼ cups **water**, **Swiss cheese**, **Parmesan**, **chicken base**, and half the **parsley** (reserve remaining for garnish) to pan. Stir thoroughly and transfer to prepared casserole dish. Cover and bake until liquid has been absorbed and rice is al dente, 20-22 minutes. Carefully remove from oven and stir. Rest 5 minutes.



### Plate the Dish

Top **casserole** with **crispy onions** and remaining **parsley**. Serve directly out of casserole dish.