## IN YOUR BOX
1. Yellow Onion
2. Garlic Cloves
3. Thyme Sprigs
4. 6 oz. Cremini Mushrooms
5. 2 tsp. Vegetable Base
6. ¾ cup Arborio Rice
7. 2 fl. oz. White Cooking Wine
8. 1 oz. Grated Parmesan Cheese
9. 1 oz. Shredded Swiss Cheese

CONTAINS: milk
Packaged in a facility that also packages peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

## IN YOUR KITCHEN
- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Baking Sheet
- Small Pot
- Medium Pot
- Mixing Bowl

## NUTRITION per serving
- 70g carbohydrates
- 20g fat
- 18g protein
- 992mg sodium
- calorie-conscious, vegetarian

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### French Onion Risotto with Swiss cheese

35-45 min. Easy Not Spicy
Prepare the Ingredients

Caramelize the Onion
Make broth by bringing a small pot with 4 cups water and vegetable base to a boil. Place a medium pot over medium-high heat and add 2 tsp. olive oil. Add onion to hot pot and cook undisturbed, 4-5 minutes. Then stir occasionally until caramelized, 5-6 minutes. Transfer onion to a mixing bowl, and season with a pinch of salt and pepper. Reserve pot; no need to wipe clean. Cover bowl with plastic wrap.

Start the Risotto
Return pot used to caramelize onion to medium-high heat. Add 2 tsp. olive oil, garlic, thyme (reserve a pinch for garnish), and rice. Stir constantly until rice is lightly browned, 2-3 minutes. Add white wine and cook until absorbed, 30-60 seconds. Add 1 cup hot broth to pot with rice. Rice should just be covered by broth. Stir constantly until nearly all broth is absorbed.

Roast the Mushrooms
Place mushrooms on prepared baking sheet. Toss with 1 tsp. olive oil and a pinch of salt and pepper. Spread into a single layer and roast until tender and caramelized, 8-10 minutes. While mushrooms roast, finish risotto.

Finish the Risotto
Add another ½ cup broth and stir constantly until broth is nearly all absorbed. Repeat this process, stirring constantly, 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 pot from burner and stir in Parmesan cheese. Season to taste with salt and pepper.

Finish the Dish
Place risotto in a shallow bowl. Top with caramelized onions and mushrooms. Garnish with remaining thyme and Swiss cheese.