



### In your box

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

### Customize It Options

12 oz. Sirloin Steaks  
8 oz. Shrimp

\*Contains: milk, wheat

### You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Medium Pot, Baking Sheet, Wire-Mesh Strainer, Heat-Safe Mixing Bowl



## Triple Mushroom Risotto

with toasted baguette

NUTRITION per serving—Calories: 750, Carbohydrates: 104g, Fat: 28g, Protein: 21g, Sodium: 1647mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

45-55 min.

Cook Within

7 days

Difficulty Level

Expert

Spice Level

Not Spicy

## 👑 Before you cook

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

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

### Customize It Instructions

- Meat lovers! If using **proteins**, cook in a large non-stick pan with 2 tsp. **olive oil**. If using **shrimp**, pat dry, and season all over with a pinch of **salt** and **pepper**. Cook over medium-high heat until shrimp reaches minimum internal temperature, 2-3 minutes per side. If using **steaks**, pat dry and season both sides with a pinch of salt and pepper. Cook over medium heat until steaks reach minimum internal temperature, 5-7 minutes. Add to risotto as desired, or serve on the side.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

### Make Broth and Prepare Ingredients

- Stem **shiitake mushrooms** and cut caps into ¼" strips. Reserve stems.
- Cut **button mushrooms** into ¼" slices.
- Peel and mince **shallot**.
- Mince **parsley**, stems and leaves.
- Halve **baguette** lengthwise and halve again at an angle.
- 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 **button 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 Baguette and Finish Dish

- 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 appétit!