



# PROSCIUTTO-WRAPPED CHICKEN over Truffled Mushroom Risotto



**HELLO**  
**TRUFFLE RISOTTO**  
A drizzle of truffle oil adds instant luxury to creamy grains of arborio rice.

PREP: 5 MIN | TOTAL: 50 MIN | CALORIES: 880



Chicken Stock Concentrates



Arborio Rice



Prosciutto



Scallions



Parmesan Cheese  
(Contains: Milk)



Lemon



Chicken Breasts



Button Mushrooms



Garlic Herb Butter  
(Contains: Milk)



Truffle Oil

## START STRONG

Risotto needs a little attention to become perfectly creamy. Don't forget to check in on it and stir while it simmers, adding stock in intervals along the way.

## BUST OUT

- Medium pot
- 2 Large pans
- Paper towels
- Medium pan
- Olive oil (1 TBSP | 2 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- Chicken Stock Concentrates 2 | 4
- Scallions 2 | 4
- Button Mushrooms 4 oz | 8 oz
- Arborio Rice ¾ Cup | 1½ Cups
- Chicken Breasts 12 oz | 24 oz
- Prosciutto 2 oz | 4 oz
- Lemon 1 | 2
- Garlic Herb Butter 2 TBSP | 4 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup
- Truffle Oil 5 tsp | 10 tsp

## WINE CLUB

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**1 PREP** Wash and dry all produce. Adjust rack to middle position and preheat oven to 400 degrees. Bring **4 cups water** and **stock concentrates** to a boil in a medium pot. Once boiling, reduce heat to low. Trim, then thinly slice **scallions**, separating greens and whites. Trim **mushrooms**, then cut into ¼-inch-thick slices.



**4 COOK CHICKEN** Heat a drizzle of **olive oil** in another large pan over medium-high heat (use an ovenproof pan if you have one). Add **wrapped chicken** to pan and sear until browned, about 2 minutes per side. Transfer pan to oven and roast until no longer pink in center, about 15 minutes. Let rest a few minutes, then slice crosswise. **TIP:** If your pan isn't ovenproof, transfer chicken to a small baking dish before putting in oven.

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**2 START RISOTTO** Heat a drizzle of **olive oil** in a large pan over medium heat. Add **scallion whites**. Cook, tossing, until softened, 1-2 minutes. Add **rice** and cook, stirring, until translucent, 1-2 minutes. Add **stock** ½ cup at a time, stirring after each addition. Allow rice to absorb most of the stock before adding more. Continue until al dente and creamy, 30-35 minutes.



**5 FINISH RISOTTO** Heat a drizzle of **olive oil** in a medium pan over medium-high heat. Add **mushrooms** and season with **salt** and **pepper**. Cook, tossing, until tender, 4-7 minutes. Cut **lemon** into wedges. Once mushrooms are done, stir into **risotto** along with **garlic herb butter**, half the **Parmesan**, a squeeze of lemon, and any **juices** released by chicken. Season with salt, pepper, and more lemon to taste.



**3 PREP CHICKEN** Pat **chicken** dry with paper towels. Lay two slices of **prosciutto** beside each other on a flat surface. Tightly roll prosciutto around chicken. Repeat with another two slices of prosciutto and other chicken breast (you may have some prosciutto left over; use the rest as you like).



**6 PLATE AND SERVE** Divide **risotto** between plates and sprinkle with **scallion greens** and remaining **Parmesan**. Top with **chicken**. Drizzle with **truffle oil** to taste. Serve with any remaining **lemon wedges** on the side for squeezing over.

## IMPRESSIVE!

Drizzle any leftover truffle oil on eggs, potatoes, pasta, or roasted veggies for a luxurious touch.

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