



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



Button Mushrooms



Chicken Breasts



Lemon



Parmesan Cheese
(Contains: Milk)



Scallions



Arborio Rice



Prosciutto



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**

* Chicken is fully cooked when internal temperature reaches 165 degrees.

WINE CLUB

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1 PREP

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. **Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. Trim **mushrooms**, then cut into ¼-inch-thick slices.



4 COOK CHICKEN

Heat a drizzle of **olive oil** in a second 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

Meanwhile, quarter **lemon**. 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. Once mushrooms are done, stir into **risotto** along with **garlic herb butter**, half the **Parmesan**, a squeeze of lemon juice, and any **juices** released by chicken. Season with salt, pepper, and more lemon (to taste).

3 PREP CHICKEN

Meanwhile, 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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