



# Easy Creamy Mushroom Risotto

with Buttery Panko Topping

Veggie

20-min



**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to add chicken, simply follow the instructions on the back of this card and you're set. Happy cooking!



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Quick-Cook Risotto



Mushrooms



Parmesan Cheese, shredded



Miso Broth Concentrate



Garlic, cloves



Green Peas



Chicken Tenders



Goat Cheese



Thyme



Shallot



Panko Breadcrumbs



Green Onion

HELLO PANKO

*These flaky, Japanese-style breadcrumbs give risotto an irresistibly light and airy crunch!*

## Start here

Before starting, wash and dry all produce.

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

## Bust out

Measuring spoons, small pan, small bowl, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Quick-Cook Risotto	250 g	500 g
Chicken Tenders	310 g	620 g
Mushrooms	227 g	454 g
Goat Cheese	28 g	56 g
Parmesan Cheese, shredded	¼ cup	½ cup
Thyme	7 g	14 g
Miso Broth Concentrate	1	2
Shallot	50 g	100 g
Garlic, cloves	2	4
Panko Breadcrumbs	¼ cup	½ cup
Green Peas	113 g	227 g
Green Onion	1	2
Unsalted Butter*	2 tbsp	4 tbsp
Milk*	¼ cup	½ cup
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

† Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*



### Prep

- Massage **risotto rice pouch** with the palm of your hand, or use the bottom of a pan to separate **grains** before opening.
- Thinly slice **mushrooms**.
- Strip **1 tbsp** (2 tbsp) **thyme leaves** from stems. Roughly chop.
- Peel, then mince or grate **garlic**.
- Peel, then finely chop **shallot**.
- Thinly slice **green onions**.

If you've opted to add **chicken tenders**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **chicken**. Sear, until golden-brown and cooked through, 3-4 min per side.\*\* Transfer to a plate, then cover to keep warm. Use the same pan to cook **veggies** in step 3.



### Cook rice

- Add **rice, miso broth concentrate, ¼ cup** (½ cup) **milk** and **½ cup** (1 cup) **water** to the pan with **veggies**. Stir until combined and **rice** is warmed through, 2-3 min.
- Remove from heat, then stir in **goat cheese** and **Parmesan**.
- Season with **salt** and **pepper**, to taste.



### Toast panko

- Heat a small pan over medium heat.
- When hot, add **2 tbsp** (4 tbsp) **butter**. Swirl to melt.
- Add **panko**. Toast, stirring often, until golden brown, 3-4 min.
- Season with **salt** and **pepper**. Transfer to a small bowl. Set aside.



### Start veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted.
- Add **mushrooms, thyme, shallots, peas, garlic** and **half the green onions**.
- Cook, stirring occasionally, until **mushrooms** begin to brown, 4-5 min.



### Finish and serve

- Divide **creamy mushroom risotto** between plates.
- Sprinkle **buttery panko topping** and **remaining green onions** over top.

Top final plates with **chicken**.

## Dinner Solved!



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