

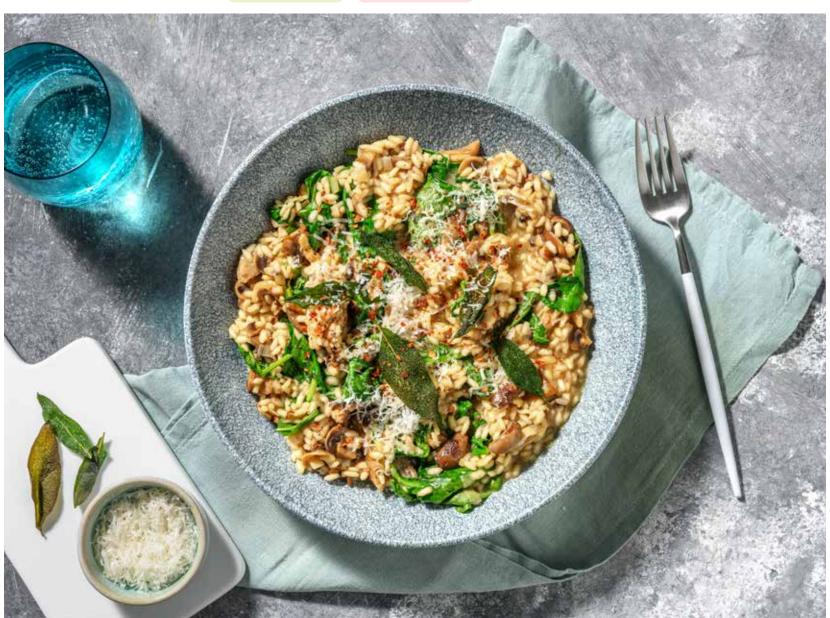
# Mixed Mushroom Risotto

with Fried Sage Leaves

Veggie

**Optional Spice** 

45 Minutes





Mixed Mushrooms







Baby Spinach

White Cooking Wine







Garlic, cloves



Vegetable Broth



Concentrate



Garlic Salt





Chili Flakes

Parmesan Cheese, shredded

# Start here

Before starting, wash and dry all produce.

#### Heat Guide for Step 4 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp

#### **Bust out**

Medium non-stick pan, measuring spoons, slotted spoon, medium pot, measuring cups, paper towels

#### Ingredients

	2 Person	4 Person
Mixed Mushrooms	200 g	400 g
Arborio Rice	¾ cup	1 ½ cups
Leek, sliced	56 g	113 g
Baby Spinach	56 g	113 g
Sage	7 g	14 g
Garlic, cloves	3	6
Vegetable Broth Concentrate	2	4
White Cooking Wine	4 tbsp	8 tbsp
Garlic Salt	1 tsp	2 tsp
Parmesan Cheese, shredded	⅓ cup	½ cup
Chili Flakes 🥒	1 tsp	2 tsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

<sup>\*</sup> Pantry items

#### 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.

#### Contact

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### Prep

- Thinly slice button and cremini mushrooms.
- Cut or tear oyster mushrooms lengthwise into ½-inch slices.
- Roughly chop **spinach**. (TIP: Place spinach in a bowl, then roughly chop using a pair of kitchen shears or scissors!)
- Pick sage leaves from stems.
- Peel, then mince or grate garlic.



## Cook veggies

- Add mushrooms and leeks to the pan with sage oil (from step 2). Cook, stirring occasionally, until softened, 5-6 min.
- Add garlic salt and ¼ tsp chili flakes. (NOTE: Reference heat guide.) Season with **pepper**, then stir to combine.



## Fry sage

- Line a plate with paper towels. Set aside.
- Heat a medium non-stick pan (large pan for 4 ppl) over medium-high heat.
- When hot, add 2 tbsp oil (dbl for 4 ppl), then sage leaves. Fry until crisp, 1 min. (TIP: We love to use olive oil for frying sage!)
- Using a slotted spoon, transfer **fried sage** to the paper towel-lined plate. Season with salt while hot. Set aside.
- Reserve sage oil in the pan.



#### Make broth

- Meanwhile, combine 4 1/2 cups warm water (5 ½ cups for 4 ppl) and broth concentrates in a medium pot.
- Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-low, still covered.



#### Make risotto

- Add rice and garlic to the pan with veggies. Cook, stirring often, until fragrant, 1-2 min.
- · Add cooking wine. Cook, stirring often, until **wine** is absorbed, 1 min.
- Carefully add broth to the pan with rice mixture. Reduce heat to medium. Cook, stirring occasionally, until **broth** is mostly absorbed, texture is creamy and rice is tender, 20-23 min.



#### Finish and serve

- Remove risotto from heat, then add spinach, half the Parmesan and 2 tbsp butter (dbl for 4 ppl). Stir often, until **spinach** wilts and **broth** is almost completely absorbed, 1-3 min.
- Season with salt and pepper, to taste.
- Divide **risotto** between plates.
- Sprinkle remaining Parmesan and fried sage over top.
- Sprinkle with remaining chili flakes, if desired.

# **Dinner Solved!**