



# Mixed Mushroom Risotto

with Fried Sage Leaves

Veggie

Optional Spice

45 Minutes



Mixed Mushrooms



Arborio Rice



Leek, sliced



Baby Spinach



Sage



Garlic, cloves



Vegetable Broth Concentrate



White Cooking Wine



Garlic Salt



Parmesan Cheese, shredded



Chili Flakes

## HELLO SAGE

*This fuzzy and leafy herb is both fragrant and flavourful!*

## 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	¼ cup	½ cup
Chili Flakes 🌶️	1 tsp	2 tsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* 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.*

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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 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.



## Make broth

- Meanwhile, combine **4 ½ 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.



## 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!