



Mixed Mushroom Risotto

with Fried Sage Leaves

Veggie

Optional Spice

45 Minutes



Mixed Mushrooms



Arborio Rice



Onion, chopped



Baby Spinach



Sage



Garlic, cloves



Vegetable Broth Concentrate



White Cooking Wine



Garlic Salt



Parmesan Cheese, shredded



Chili Flakes



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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
- Extra Spicy: 1 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
Onion, chopped	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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1 Prep

- Trim **stems** from **button** and **cremini mushrooms**, then thinly slice **caps**. Keep **caps** and **stems** separate.
- Cut or tear **oyster mushrooms** lengthwise into ½-inch slices.
- Pick **sage leaves** from **stems**. Keep **leaves** and **stems** separate.
- Peel, then mince or grate **garlic**.



4 Cook veggies

- Reheat the pan with **sage oil** (from step 2) over medium-high.
- When hot, add **onions** and **remaining mushrooms**. 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.



2 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.



5 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, 1-2 min.
- Add **1 cup broth** from the medium pot. (**NOTE:** Leave sage and mushroom stems behind in the pot.)
- Reduce heat to medium. Cook, stirring often, until **broth** is absorbed by **rice**.
- Continue to add **broth, 1 cup** at a time, stirring often, until **broth** is absorbed, texture is creamy and **rice** is tender, 25-30 min.



3 Make broth

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



6 Finish and serve

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