



Mixed Mushroom Risotto

with Fried Sage Leaves

Veggie Optional Spice 45 Minutes



Issue with your meal?
Scan the QR code to
share your feedback.



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!



Mixed Mushrooms



Chicken Tenders



Arborio Rice



Onion, chopped



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.

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

Heat Guide for Step 4:

- Mild: **¼ tsp** (¼ tsp)
- Medium: **½ tsp** (½ tsp)
- Spicy: **½ tsp** (1 tsp)
- Extra-spicy: **1 tsp** (2 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 |
| Chicken Tenders | 340 g | 680 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

** 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.



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**.

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. Reuse the same pan to fry **sage leaves** for 4 ppl in step 2.



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** (½ tsp) **chili flakes**. (NOTE: Reference heat guide.)
- Season with **pepper**, then stir to combine.



2 Fry sage leaves

- 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** (4 tbsp) **oil**, 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** (5 ½ cups) **warm water**, **broth concentrate**, **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** (4 tbsp) **butter**.
- 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.

Top final plates with **chicken**.