



**GREEN
CHEF**

TRUFFLE BUTTER RISOTTO

roasted rainbow carrots, cremini mushrooms, peas, Parmesan

COOK TIME
40 MIN

SERVINGS
2

CALORIES PER SERVING
770

MENU
GLUTEN-FREE

A little truffle butter goes a long way in this decadent risotto. Here, the creamy, super-flavorful spread lends its signature umami complexity to short-grain-rice risotto made with Parmesan and cream cheese. Beautiful roasted rainbow carrots, peas, and cremini mushrooms served over the top add balancing earthiness to the risotto, along with vibrant pops of color.

INGREDIENTS (11 ITEMS)

1 whole	Vegetable stock concentrate
3 whole	Rainbow carrots
1 whole	Yellow onion
4 oz	Cremini mushrooms
⅛ oz	Chives
1 tbs	Oregano-garlic seasoning
½ cup	Short-grain rice
2½ oz	Peas
1 oz	Truffle butter <small>M</small>
1 oz	Cream cheese <small>M</small>
1 oz	Parmesan cheese <small>M</small>

WHAT YOU'LL NEED

medium pot
medium & large sauté pans
baking sheet
medium bowl
measuring cup & spoons
peeler
oven mitt
cooking & olive oils
salt & pepper

ALLERGENS

M MILK



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

Wash and dry fresh produce. Go to greenchef.com/faq for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 MAKE BROTH

- Preheat oven to 425 degrees.
- Bring 4 cups water to a boil in a medium pot. Remove from heat. Add **vegetable stock concentrate**. Stir to dissolve.

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 PREP

- Cut tops off **rainbow carrots*** and peel. Halve widthwise. Halve or quarter each piece lengthwise, depending on size.
- Cut ends off **yellow onion** and discard peel. Halve lengthwise; save one half for another use. Small dice remaining half into pieces, about ¼ inch each.
- Wipe **cremini mushrooms** clean with damp paper towels. Remove stems if desired. Cut into slices, about ¼ inch thick.
- Mince **chives**.

**The ingredient you received may be a different color.*

3 SEASON & ROAST CARROTS

- Place **carrots** in a medium bowl. Drizzle with about 1 tablespoon cooking oil. Season with **oregano-garlic seasoning**, about ¼ teaspoon salt, and a pinch of pepper. Stir to coat.
- Spread **carrots** out in a single layer on a lightly oiled, foil-lined baking sheet. Roast 12-14 minutes, or until fork-tender, stirring halfway through.

4 START RISOTTO

- Heat about 1½ tablespoons olive oil in a large sauté pan over medium heat. Add **onion** to hot pan. Cook 2-3 minutes, or until translucent, stirring occasionally.
- Add **short-grain rice**. Cook 2-3 minutes, or until slightly translucent, stirring frequently.
- Carefully add **broth** to pan in 1-cup increments. Season with about ½ teaspoon salt and about ¼ teaspoon pepper. Stir to combine. Bring to a low simmer. Cook 17-20 minutes, or until tender, stirring occasionally.*

**If liquid evaporates before rice is tender, stir in a splash of water.*

5 COOK MUSHROOMS & PEAS

- Heat about 1½ tablespoons cooking oil in a medium sauté pan over medium-high heat. Add **mushrooms** to hot pan. Season with about ¼ teaspoon salt and a pinch of pepper. Cook 3-5 minutes, or until softened, stirring occasionally.
- Add **peas**. Cook 2-3 minutes, or until peas are warmed through, stirring occasionally.

6 FINISH RISOTTO

- Remove **risotto** from heat. Add **truffle butter**, **cream cheese**, and about half of the **Parmesan cheese** to pan. Stir until truffle butter and cream cheese are incorporated.
- Transfer **mushrooms and peas** to pan. Stir to combine. Season with salt and pepper to taste.*

**Taste the risotto after seasoning and adjust as needed. Adding salt and pepper throughout the cooking process is key to a delicious final product.*

7 PLATE YOUR DISH

- Divide **truffle butter risotto** between plates. Top with **roasted rainbow carrots**. Garnish with **chives** and remaining **Parmesan**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (428g)

Amount per serving

Calories **770**

	% Daily Value*
Total Fat 45g	58%
Saturated Fat 14g	70%
Trans Fat 0.5g	
Cholesterol 50mg	17%
Sodium 1690mg	73%
Total Carbohydrate 78g	28%
Dietary Fiber 9g	32%
Total Sugars 14g	
Includes 1g Added Sugars	2%
Protein 17g	
Vitamin D 0mcg	0%
Calcium 296mg	25%
Iron 2mg	10%
Potassium 915mg	20%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Cremini Mushrooms, **Peas** [peas], **Rainbow Carrots**, **Oregano-Garlic Seasoning** (Dried Oregano, Granulated Garlic, Onion Powder, Dried Parsley), **Chives**, **Sushi Rice** [organic sushi rice], **Yellow Onion**, **Vegetable Stock Concentrate** [vegetable juice concentrates (tomato, mushroom, onion, carrot , celery), sugar, maltodextrin, salt, yeast extract, and natural flavor], **Cream Cheese** [cultured pasteurized skim milk and cream, whey protein, milk proteins, less than 2% salt, inulin (natural dietary fiber), natural acids, xanthan, locust bean and guar gums, potassium sorbate (maintains freshness)], **Parmesan Cheese** [pasteurized milk, cheese cultures, salt, enzymes, anti caking agent (potato starch powdered cellulose, natamycin)], **Truffle Butter** [butter (pasteurized cream, lactic acid), black truffle base (truffle juice, summer truffle pieces [tuber aestivum vitt.], salt, truffle flavor, vegetable fiber)]

Allergen information:

Contains Milk

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.

