



**GREEN  
CHEF**

# GARDEN VEGGIE TRUFFLE RISOTTO

*cremini mushrooms, grape tomatoes, zucchini, Parmesan*

## COOK TIME

40 MIN

## SERVINGS

2

## CALORIES PER SERVING

510

## MENU

VEGETARIAN // GLUTEN-FREE

Think of risotto as a once-in-a-blue-moon meal? Think again. In just 40 minutes, you'll whip up this bright and earthy version, topped with roasted cremini mushrooms, zucchini, and grape tomatoes that are infused with our rosemary, basil, and sage blend. A touch of truffle zest and a final sprinkle of Parmesan add even more savory oomph.

## INGREDIENTS (11 ITEMS)

1 whole	<b>Vegetable stock concentrate</b>
4 oz	<b>Cremini mushrooms</b>
1 whole	<b>Zucchini</b>
1 whole	<b>Shallot</b>
¼ oz	<b>Garlic</b>
4 oz	<b>Grape tomatoes</b>
¾ tsp	<b>Rosemary, basil &amp; sage blend</b>
½ cup	<b>Short-grain rice</b>
2 oz	<b>Cream cheese</b> <small>M</small>
¾ tsp	<b>Truffle zest</b>
1 oz	<b>Parmesan cheese</b> <small>M</small>

## WHAT YOU'LL NEED

medium pot  
large sauté pan  
baking sheet  
medium bowl  
measuring cup & spoons  
oven mitt  
cooking oil  
1 tbsp butter M  
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](https://www.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 3½ cups water to a boil in a medium pot. Remove from heat. Add **vegetable stock concentrate**. Stir to dissolve. Set aside.

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

- Wipe **cremini mushrooms** clean with damp paper towels. Remove stems if desired. Halve or quarter **mushrooms**, depending on size.
- Trim ends from **zucchini\***. Quarter lengthwise. Lay flat and slice across into quarter-moons, about ½ inch thick.
- Cut ends off **shallot** and discard peel. Halve lengthwise. Lay flat and small dice into pieces, about ¼ inch each.
- Mince **garlic**.

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

## 3 ROAST VEGGIES

- Place **mushrooms, zucchini, grape tomatoes, and rosemary, basil, and sage blend** in a medium bowl. Drizzle with cooking oil. Lightly season with salt and pepper. Stir to coat.
- Spread **veggies** out in a single layer on a lightly oiled, foil-lined baking sheet. Roast 10–12 minutes, or until mushrooms and zucchini are tender, stirring halfway through.

## 4 START RISOTTO

- Heat about 1 tablespoon cooking oil in a large sauté pan over medium heat. Add **shallot** to hot pan. Cook 2–3 minutes, or until fragrant, stirring occasionally.
- Add **short-grain rice** and **garlic**. Cook 2–3 minutes, or until rice is slightly translucent, stirring frequently.
- Carefully add **broth**. Season with about ¼ teaspoon salt and a pinch of pepper. Stir to combine. Bring to a boil, then reduce heat to medium low.\* Simmer 18–22 minutes, or until rice is tender and water has mostly absorbed, stirring occasionally.\*\*

*\*Depending on your stove, you may need to increase heat to achieve a steady simmer.*

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

## 5 FINISH RISOTTO

- Add **cream cheese, truffle zest\***, about half the **Parmesan cheese**, and 1 tablespoon butter to pan. Stir until cream cheese is incorporated. Season with salt and pepper to taste.
- Remove from heat.

*\*Truffle zest has an intensely rich, earthy flavor. Feel free to add less to your taste.*

## 6 PLATE YOUR DISH

- Divide **truffle risotto** between plates. Top with **roasted veggies**. Garnish with remaining **Parmesan**. Enjoy!





## Nutrition Facts

2 Servings per container

**Serving size** (375g)

**Amount per serving**

**Calories** **510**

	% Daily Value*
<b>Total Fat</b> 21g	27%
Saturated Fat 9g	45%
Trans Fat 0g	
<b>Cholesterol</b> 45mg	15%
<b>Sodium</b> 790mg	34%
<b>Total Carbohydrate</b> 69g	25%
Dietary Fiber 5g	18%
Total Sugars 10g	
Includes 1g Added Sugars	2%
<b>Protein</b> 19g	
Vitamin D 0mcg	0%
Calcium 307mg	25%
Iron 2mg	10%
Potassium 706mg	15%

\* 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:

**Sushi Rice** [organic sushi rice], **Shallot**, **Garlic**, **Cremini Mushrooms**, **Grape Tomatoes**, **Vegetable Stock Concentrate** [vegetable juice concentrates (tomato, mushroom, onion, carrot, celery), sugar, maltodextrin, salt, yeast extract, and natural flavor], **Parmesan Cheese** [pasteurized milk, cheese cultures, salt, enzymes, anti caking agent (potato starch powdered cellulose, natamycin)], **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)], **Truffle Zest** [natural flavor, carob powder, salt, black summer truffle, natural flavors], **Zucchini, Rosemary, Basil & Sage Blend** (Ground Rosemary, Dried Sage, Italian Seasoning [basil, rosemary, marjoram, oregano, thyme], Dried Basil, Granulated Garlic, Onion Powder)

### 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.*