

MUSHROOM AND CHIVE ORZO RISOTTO SWIRLED WITH GARLIC BUTTER

INGREDIENTS



3 c Vegetable Broth



8 oz Button Mushrooms, sliced



2 Medium Onion



2 Cloves Garlic



8 oz box Jovial Grain Free Cassava Orzo



8 oz Grape Tomatoes



¼ oz Chives



4 TBSP Garlic Herb Butter



½ c. Follow Your Heart Parmesan Cheese

4 servings

Protein: 4.91 g of protein per ¼ bowl



Adapted from Hello Fresh

<https://www.hellofresh.com/recipecards/card/mushroom-chive-risotto-622614c690b10d34754030a2-5de8af24.pdf>

ITEMS NEEDED

- Medium pot
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 tsp)
- Butter (1 TBSP)
- Paper towels
- Medium pan
- Cooking oil (2 tsp)

PROTEIN PER SERVING

THE MORE YOU KNOW

Risotto needs a little attention 1-2 minutes. Season with salt and pepper. to become creamy and evenly tender. Don't forget to check in on it and stir while it simmers, adding stock in intervals along the way.

Garlic Butter Recipe



<https://www.loveandlemons.com/garlic-butter/>



1 PREP

- Prep Garlic Butter Recipe
- Wash and dry produce.
- Halve, peel, and dice onion.
- Peel and mince or grate garlic.



2 COOK MUSHROOMS

- Heat a drizzle of olive oil in a large pan over medium-high heat. Add mushrooms; cook, stirring occasionally, until browned and slightly crispy, 5-7 minutes.
- Season with salt and pepper.
- Turn off heat; transfer to a plate. Wipe out pan.



3 START RISOTTO

- Melt the 1 TBS plain butter and olive oil in a large saucepan over medium heat. Add onion, salt, and pepper and cook on low until tender, about 3 minutes.
- Add garlic, orzo and cook for an additional minute 1-2 minutes.
- Stir to coat the pasta with the onion mixture.



4 COOK RISOTTO

- Add broth and increase the heat to high until the mixture comes to a boil.
- Once boiling, lower the heat and simmer, uncovered, until the orzo is tender and most of the liquid is absorbed, about 20 minutes.
- Meanwhile, halve tomatoes. Mince chives.



5 FINISH & SERVE

- Once orzo is done, stir in mushrooms, tomatoes, garlic herb butter, half the Parmesan, and half the chives (save the remaining Parmesan and chives for serving).
- Cook until tomatoes are softened, 2-3 minutes. TIP: If risotto is too thick, stir in another splash of water or stock.
- Divide orzo between bowls. Top with remaining chives and remaining Parmesan.