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MUSHROOM & THYME RISOTTO with Parmesan

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



**Button
Mushrooms***
(2 | 4)



Yellow Onion
(1 | 1)



Garlic
(2 Cloves | 4 Cloves)



Thyme*
(1 | 1)



**Veggie Stock
Concentrates**
(2 | 4)



Arborio Rice
(1 | 2)



**Shredded
Parmesan***
(1 | 2)
Contains: Milk

PREP IN **10 MIN** READY IN **50 MIN**

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Cooking Oil
(1 TBSP | 2 TBSP)

Butter
(2 TBSP | 3 TBSP)
Contains: Milk

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Just like us, risotto needs a little extra TLC to become its best self. Check in on it periodically and stir while it simmers, adding warm stock in intervals as you go. It's worth it! You'll be rewarded with an end product that will knock your socks off.

1.



Wash and dry produce. Trim and thinly slice **mushrooms**. Halve, peel, and finely chop **onion**. Peel and finely chop **garlic**. Strip **thyme leaves** from stems; roughly chop leaves until you have 1 TBSP (2 TBSP for 4 servings). In a large liquid measuring cup or bowl, combine 4 cups hot water (7 cups for 4) with **stock concentrates**.

2.



Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **mushrooms** and season with **salt** and **pepper**. Cook, stirring, until browned and tender, 5–7 minutes. Remove from pan and set aside.

3.



Heat a **drizzle of oil** and 1 TBSP **butter** in same pan over medium-high heat. Add **onion**, **garlic**, and **chopped thyme**. Season with **salt** and **pepper**. Cook, stirring, until tender, 4–5 minutes. Stir in **rice** until slightly translucent, 1 minute.

4.



Add ½ cup **stock** to pan with **rice mixture**. Cook, stirring, until liquid has mostly absorbed. Repeat with remaining stock—adding ½ cup at a time and stirring until liquid has mostly absorbed—until rice is al dente and mixture is creamy, 25–30 minutes. (Depending on the size of your pan, you may need a little more or a little less liquid. If you run out of stock before the risotto is done, swap in more warm water.) Season with **salt** and **pepper**. Turn off heat.

5.



Once **risotto** is done, stir in 1 TBSP **butter** (2 TBSP for 4 servings), **mushrooms**, and **half the cheese** until combined. Season generously with **salt** and **pepper**. Divide between bowls and top with remaining cheese.