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CHEESY PEASY LEMON SQUEEZY RISOTTO

with Mushroom Stock & Parmesan

WHAT WE SEND

(2 servings | 4 servings)

CALORIES **630**

PREP IN **5 MIN**

READY IN **45 MIN**

* Keep refrigerated



Onion
(1 | 2)



Lemon*
(1 | 1)



Arborio Rice
(1 | 2)



Garlic Powder
(2 | 4)



Mushroom Stock Concentrates
(2 | 4)



Cream Sauce Base*
(1 | 2)
Contains: Milk



Sour Cream*
(1 | 2)
Contains: Milk



Peas*
(1 | 2)



Shredded Parmesan*
(1 | 2)
Contains: Milk



If you chose to modify your meal, follow the **CustomPlate** instructions on the flip side of this card.



Chopped Chicken Breast
(10 oz | 20 oz)
Calories: 830

Cooking Oil

YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(1 tsp | 2 tsp)

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\$20

6 **SERVINGS** If you ordered a 6-serving meal, combine the 2- and 4-serving ingredient amounts as needed and cook in batches or larger cooking vessels (where it makes sense). Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1.



Bring **5 cups water** (**9 cups for 4 servings**) to a simmer in a medium pot (**large pot for 4**). **Wash and dry produce.** Halve, peel, and thinly slice **onion**. Zest **half the lemon** (**whole lemon for 4**) and quarter.

↔ Open package of **chicken** and drain off any excess liquid. Heat a **drizzle of oil** in a medium pan over medium-high heat. Add chicken and season with **salt and pepper**. Cook, stirring occasionally, until browned and cooked through, 4–6 minutes. Turn off heat; transfer to a plate. Wipe out pan.

2.



Heat a **drizzle of oil** in a medium pan over medium-high heat. Add **onion** and season with **salt and pepper**. Cook, stirring, until lightly browned and tender, 4–5 minutes.

↔ Use pan used for chicken here.

3.



Add **rice** and **garlic powder** to pan with **onion**; cook, stirring, until rice is translucent and fragrant, 1–2 minutes. Add **mushroom stock concentrates** and **1 cup simmering water**; stir until liquid has mostly absorbed. Repeat with remaining simmering water from pot—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 water.*)

4.



Once **risotto** is done, stir in **cream sauce base**, **sour cream**, **peas**, a **squeeze of lemon juice**, and a **pinch of lemon zest**. Taste and season with **salt and pepper**.

↔ Add **chicken** to **risotto** along with **peas**.

5.



Divide **risotto** between bowls and top with **Parmesan**. Serve with any **remaining lemon wedges** on the side.