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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*



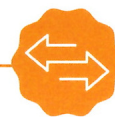
**Sour Cream\***  
(1 | 2)  
*Contains: Milk*



**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.

*Chicken is fully cooked when internal temperature reaches 165°.*