



Mushroom & Kale Farrotto

with Lemon-Chili Butter



30-40min



2 Servings

This meal is elegance in a bowl: farro risotto with a medley of shiitake and cremini mushrooms, and plenty of fresh herbs. We added crushed red pepper and lemon zest to softened butter for a special butter that gets stirred in at the very end. It's amazing how a little butter and Parmesan can create the creamy base we so love in a risotto. Cook, relax, and enjoy!

What we send

- ¼ oz fresh chives
- 2 pkts crushed red pepper
- 1 pkt vegetable broth concentrate
- 1 shallot
- 1 lemon
- cremini mushrooms
- 2 oz shiitake mushrooms
- ¼ oz fresh parsley
- curly kale

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- large skillet
- medium saucepan

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 29g, Carbs 58g, Protein 28g



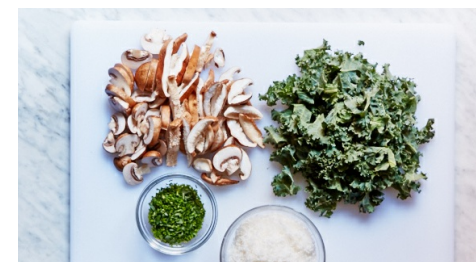
1. Prep lemon butter

Finely grate lemon zest into a small bowl. Add butter, ½ to all of the crushed red pepper (depending on your heat preference) and ¼ teaspoon salt; set aside to soften. Peel and finely chop shallot.



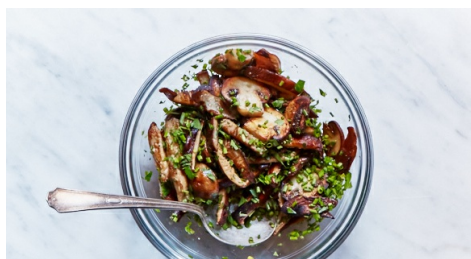
2. Cook farro

In a medium saucepan, bring broth and 3 cups water to a simmer; remove from heat. Heat 2 tablespoons oil in a medium pot over medium. Add shallot and farro and cook, stirring, until farro is toasted, 2 minutes. Add 1 cup broth and cook, stirring, until liquid is mostly absorbed, 4 minutes. Add broth, ½ cup at a time, until 1 cup broth remains, 18 minutes.



3. Prep ingredients

Meanwhile, clean the mushrooms and pat dry with paper towels. Cut and discard stems from shiitakes. Trim stems from criminis. Cut mushrooms into ½-inch thick slices. Finely chop parsley leaves and chives; combine in a small bowl. Remove stems from kale and coarsely chop. Finely grate Parmesan.



4. Cook mushrooms

Heat 1 tablespoon oil in a large skillet over medium-high. Add mushrooms and cook without stirring until edges are deep golden brown, about 2 minutes. Continue to cook, tossing occasionally, until the mushrooms are just tender, about 3 minutes more. Remove from heat and season with ¼ teaspoon salt and a few grinds of pepper. When cool, stir in herbs.



5. Add kale

When all but 1 cup of broth has been added to the farro, stir in kale, 1 teaspoon salt and remaining broth; cook, stirring, until farro is tender and liquid is nearly absorbed, about 5 minutes. Meanwhile, stir butter mixture.



6. Finish farrotto

Stir butter mixture into farro then stir in all but 2 tablespoons of Parmesan. Lastly, stir in half of the mushrooms and a generous pinch of salt. Serve immediately, topped with the remaining mushrooms and cheese, and a sprinkle of black pepper on top. Enjoy!