



## 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
- 1 pkt crushed red pepper
- 1 pkt vegetable broth concentrate
- 1 shallot
- 1 lemon
- 4 oz mushrooms
- 2 oz shiitake mushrooms
- ¼ oz fresh parsley
- 1 bunch curly kale
- ¾ oz Parmesan <sup>1</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- large skillet
- medium saucepan

## Allergens

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 630kcal, Fat 29g, Carbs 59g, Protein 28g



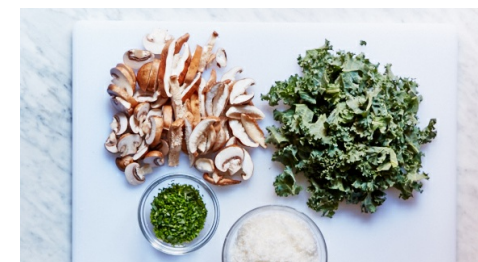
### 1. Prep lemon butter

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.



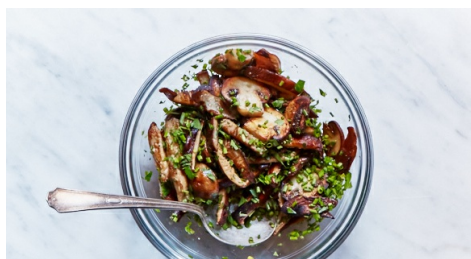
### 2. Cook farro

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!