Baby Artichoke Risotto
with Shiitake Mushrooms, Mustard Greens & Goat Cheese

Risotto gets its luxurious, creamy texture not from adding milk or cream, but from the starches in the rice releasing as they're stirred and cooked. Special rice like Arborio and Carnaroli, among the other high-starch varieties used for risotto, are either medium or short grain and round in shape. We added some tangy goat cheese to accentuate the risotto's natural creaminess, along with earthy vegetables for added richness.

Ingredients

- 3½ Ounces Shiitake Mushrooms
- 3 Cloves Garlic
- 1 Bunch Chives
- 1 Onion
- 6 Ounces Mustard Greens (About ½ Bunch)
- 6 Ounces Baby Artichokes (About 5)
- 1 Cup Arborio Rice
- 1 Cup Vegetable Broth
- 2 Ounces Goat Cheese
- ¼ Cup Parmesan Cheese

Makes 2 Servings
About 680 Calories Per Serving

Blue Apron

www.blueapron.com

Blue Apron, Inc.
324 Maujer Street
Brooklyn, NY 11206

Instructions

Prepare your ingredients:
Wash and dry the fresh produce. Remove the shiitake mushroom stems and thinly slice the caps. Peel and finely chop the garlic. Cut the chives into ¼-inch lengths. Peel and small dice the onion. Remove the thick stems of the mustard greens and chop the leaves into small bite-sized pieces.

Prepare the artichokes:
Trim off about 1 inch from the pointed tops of the artichokes. Trim off the very ends of the stems. Peel off the tough outer leaves until you reach the tender middle leaves. With a paring knife, peel the outsides of the remaining stems. Cut the artichokes in half lengthwise. Add them to a bowl of cold water with the juice of half the lemon. tt

Cook the mushrooms, onion & garlic:
In a medium pot, heat some olive oil on medium-high until hot. Add the **mushrooms**, and season with salt and pepper. Cook 1 to 3 minutes, or until they brown slightly, stirring occasionally. Add the **onion** and **garlic** and cook 1 to 2 minutes, stirring until slightly softened.

Make the risotto:
Stir in the **Arborio rice** to toast it for about 30 seconds. Add the **vegetable broth** and **1 cup of water.** Bring the mixture to a simmer, then reduce the heat to medium-low. Simmer the risotto about 6 minutes, stirring frequently. Add another **½ cup of water.** Stir in the **mustard greens** until they wilt, about 1 minute. Add the **artichokes** and cook 9 to 11 minutes, stirring frequently until the rice is cooked through and the mixture thickens. (You may need to add another ½ cup of water if too much liquid has evaporated before the rice is done.) Season with salt and pepper to taste.

Add the cheeses & enjoy:
Stir in the **goat cheese** and half the **Parmesan cheese** until they both melt. (Reserve some Parmesan for garnish.) Taste the risotto for seasoning. Stir in some salt and taste it again. If it requires more seasoning, continue to taste and add salt and pepper until you're pleased with the flavor. Divide the risotto between 2 bowls. Garnish with the **chives** and remaining **Parmesan cheese**. Enjoy!