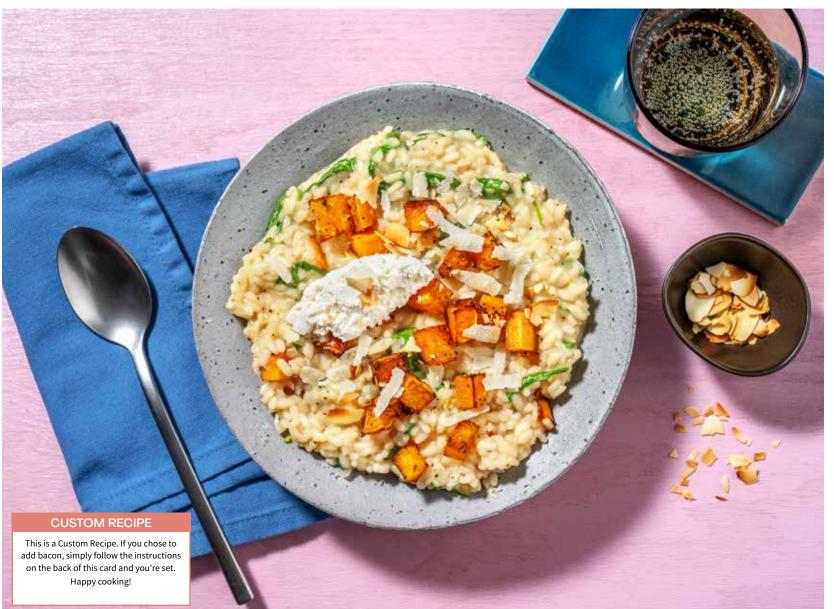


Roasted Squash Risotto

with Spinach and Ricotta

Veggie

40 Minutes





Arborio Rice







Vegetable Broth Concentrate

Baby Spinach

Ricotta Cheese

Shallot

White Cooking Wine



Butternut Squash,





Garlic Salt





Parmesan Cheese,



shredded



Almonds, sliced



HELLO RICOTTA

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, medium pot, parchment paper, small bowl, measuring cups, large pot

Ingredients

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	2 Person	4 Person
Arborio Rice	¾ cup	1 ½ cups
Bacon	100 g	200 g
White Cooking Wine	4 tbsp	8 tbsp
Vegetable Broth Concentrate	2	4
Butternut Squash, cubes	170 g	340 g
Baby Spinach	28 g	56 g
Garlic Salt	1 tsp	2 tsp
Ricotta Cheese	100 g	200 g
Parmesan Cheese, shredded	⅓ cup	½ cup
Shallot	50 g	100 g
Almonds, sliced	28 g	56 g
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Roast squash

- Add squash, ¼ tsp garlic salt and ½ tbsp oil (dbl both for 4 ppl) to a parchment-lined baking sheet. Season with pepper, then toss to coat.
- Roast **squash** in the **middle** the of oven, flipping halfway through, until tender and golden-brown, 20-22 min.



Make broth and toast almonds

- Meanwhile, add 3 cups water (dbl for 4 ppl) and broth concentrates to a medium pot. Bring to a gentle boil over medium heat.
- Meanwhile, heat a large pot over medium heat.
- When hot, add almonds to the dry pot.
 Toast, stirring often, until golden-brown,
 4-5 min. (TIP: Keep your eye on almonds so they don't burn!)
- Transfer to a small bowl.



Start risotto

- Peel, then cut **shallot** into 1/4-inch pieces.
- Add **1 tbsp butter** (dbl for 4 ppl) to the same large pot, then swirl the pot until melted.
- Add **shallots**. Cook, stirring occasionally, until softened, 1-2 min. Season with **salt**.
- Add **rice** and **cooking wine**. Cook, stirring often, until **wine** reduces, 2-3 min.

If you've opted to add **bacon**, arrange **bacon strips** in a single layer on a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 parchment-lined baking sheets.) Roast **bacon** in the **bottom** of the oven until crispy and cooked through, 10-12 min.** (NOTE: For 4 ppl, roast bacon in the top and bottom of the oven, rotating sheets halfway through.) Transfer **bacon** to a paper towel-lined plate.



Cook risotto

- Carefully add broth to the pot with rice mixture. Reduce heat to medium. Cook, stirring occasionally, until broth has been absorbed and rice is tender, 20-23 min.
- Meanwhile, season ricotta with ¼ tsp garlic salt (dbl for 4 ppl) and pepper. Stir to combine.



Finish risotto

- When **broth** has been absorbed, reduce heat to low.
- Season with remaining garlic salt and pepper.
- Remove from heat, then stir in **spinach** and **half the Parmesan**. Stir until **spinach** wilts and **cheese** melts, 1 min.
- Stir in half the roasted squash.



Finish and serve

- Divide **risotto** between plates. Top with **remaining roasted squash**.
- Dollop ricotta over top.
- Sprinkle with remaining Parmesan and almonds.

Cut **bacon** into ½-inch pieces, then sprinkle over **risotto**.