



Winter Risotto

with Spinach, Mushrooms and Parmesan Cheese

Veggie 45 Minutes



Arborio Rice



Baby Spinach



Garlic, cloves



Vegetable Broth Concentrate



Parmesan Cheese, shredded



Baby Tomatoes



White Wine Vinegar



Walnuts, chopped



Onion, chopped



Leek, sliced



Mushrooms

HELLO RISOTTO

A northern Italian rice dish, cooked with broth to achieve a creamy consistency!

Start here

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

Bust out

Baking sheet, measuring spoons, medium pot, measuring cups, large non-stick pan, parchment paper

Ingredients

| | 2 Person | 4 Person |
|-----------------------------|----------|----------|
| Arborio Rice | ¾ cup | 1 ½ cups |
| Baby Spinach | 56 g | 113 g |
| Garlic, cloves | 2 | 4 |
| Vegetable Broth Concentrate | 2 | 4 |
| Parmesan Cheese, shredded | ¼ cup | ½ cup |
| Baby Tomatoes | 227 g | 454 g |
| White Wine Vinegar | 1 tbsp | 2 tbsp |
| Walnuts, chopped | 28 g | 56 g |
| Onion, chopped | 56 g | 113 g |
| Leek, sliced | 56 g | 113 g |
| Mushrooms | 113 g | 227 g |
| Unsalted Butter* | 3 tbsp | 6 tbsp |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

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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1

Prep

Combine **4 ½ cups water** (5 ½ cups for 4 ppl) and **broth concentrates** in a medium pot. Cover and bring to a gentle boil over medium heat. While **broth** comes to a boil, peel, then mince or grate the **garlic**. Roughly chop **spinach**. Thinly slice **mushrooms**.



4

Roast tomatoes

While **risotto** cooks, add **tomatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven until **tomatoes** start to burst, 10-11 min. (**TIP:** Keep your eye on them so they don't burn!)



2

Start risotto

Heat a large non-stick pan over medium heat. When hot, add **3 tbsp butter** (dbl for 4 ppl), then **onions, leeks** and **mushrooms**. Season with **salt**. Cook, stirring occasionally, until softened, 2-3 min. Add **rice, garlic** and **vinegar**. Cook, stirring constantly, until fragrant, 1-2 min.



5

Finish risotto

When the **last cup of broth** has been absorbed and **rice** is tender and creamy, add **Parmesan** and **spinach** to **risotto**. Stir until **spinach** wilts, 3-4 min. Stir in **roasted tomatoes**, then season with **salt** and **pepper**.



3

Cook risotto

Add **1 cup broth** from the medium pot to the pan with **rice**. Stir until **broth** has been absorbed by **rice**. Continue adding **broth, 1 cup** at a time, stirring regularly, until **liquid** is absorbed, the texture is creamy and **rice** is tender, 28-30 min.



6

Finish and serve

Divide **risotto** between bowls. Sprinkle **walnuts** over top.

Dinner Solved!