



LOMBARDY-STYLE SHRIMP & SPINACH RISOTTO

with Lemon & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Shallot



¾ Cup | 1½ Cups
Arborio Rice



1 oz | 2 oz
Colavita Mirepoix
Paste



1 | 2
Seafood Stock
Concentrate
Contains: Fish,
Shellfish



1 | 2
Veggie Stock
Concentrate



5 oz | 10 oz
Spinach



1 | 2
Lemon



¼ oz | ½ oz
Chives



10 oz | 20 oz
Shrimp
Contains: Shellfish



1 tsp | 2 tsp
Garlic Powder



6 TBSP | 12 TBSP
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

LOMBARDY

Risotto has its origins in this northern region of Italy, home to the city of Milan and beautiful Lake Como.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 760

COLAVITA

COLAVITA
Family-owned Colavita has been distributing premium Italian products since 1979, ingredients of choice for chefs at home and in professional kitchens alike.



RICE & SHINE

Extra-starchy arborio makes risotto luscious and creamy. For best results, keep stirring as it simmers, adding water in intervals. Like it a little more al dente? Shorten the cooking time a bit.

BUST OUT

- Medium pot
- Zester
- 2 Large pans
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 6 TBSP)
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 START PREP

- Wash and dry produce.
- In a medium pot, bring **5 cups water (8 cups for 4 servings)** to a boil. Once boiling, reduce to a low simmer.
- Halve, peel, and mince **shallot**.



2 START RISOTTO

- Melt **1 TBSP butter (2 TBSP for 4 servings)** in a large pan over medium heat. Add **shallot** and **rice**. Cook, stirring, until shallot is slightly softened and rice is translucent, 2-3 minutes.
- Add **1 cup hot water** from pot, **Colavita mirepoix paste**, **seafood stock concentrate**, and **veggie stock concentrate**. Cook, stirring, until liquid has mostly absorbed. Repeat process with remaining hot water—adding ½ cup at a time and stirring until liquid has absorbed—until rice is al dente and risotto is creamy, 25-30 minutes. **TIP: Depending on the size of your pan, you may need a little more or a little less water.**



3 FINISH PREP

- While risotto cooks, roughly chop **spinach**. Zest and quarter **lemon**. Finely chop **chives**.



4 COOK SHRIMP

- Rinse **shrimp*** under cold water, then pat dry with paper towels. Season all over with **garlic powder**.
- Heat a **large drizzle of oil** in a second large pan over medium heat. Once pan is hot, add shrimp and cook, stirring occasionally, until opaque and cooked through, 3-4 minutes.
- Remove from heat; stir in **spinach** until wilted. (For 4 servings, you may need to stir in spinach in batches.)



5 FINISH RISOTTO

- Once **risotto** is done, remove from heat.
- Stir in **shrimp and spinach**, **half the Parmesan**, **2 TBSP butter (4 TBSP for 4 servings)**, and **juice from half the lemon**. Season generously with **salt** and **pepper**.



6 SERVE

- Divide **risotto** between bowls. Sprinkle with **chives**, **remaining Parmesan**, and as much **lemon zest** as you like. Serve with **remaining lemon wedges** on the side.

*Shrimp are fully cooked when internal temperature reaches 145°.