

INGREDIENTS

2 PERSON | 4 PERSON



Sweet Potato



¼ oz | ½ oz Thyme



3/4 Cup | 11/2 Cups Arborio Rice



Cream Sauce Base Contains: Milk



Veggie Stock Concentrates

1 Clove | 2 Cloves

Garlic



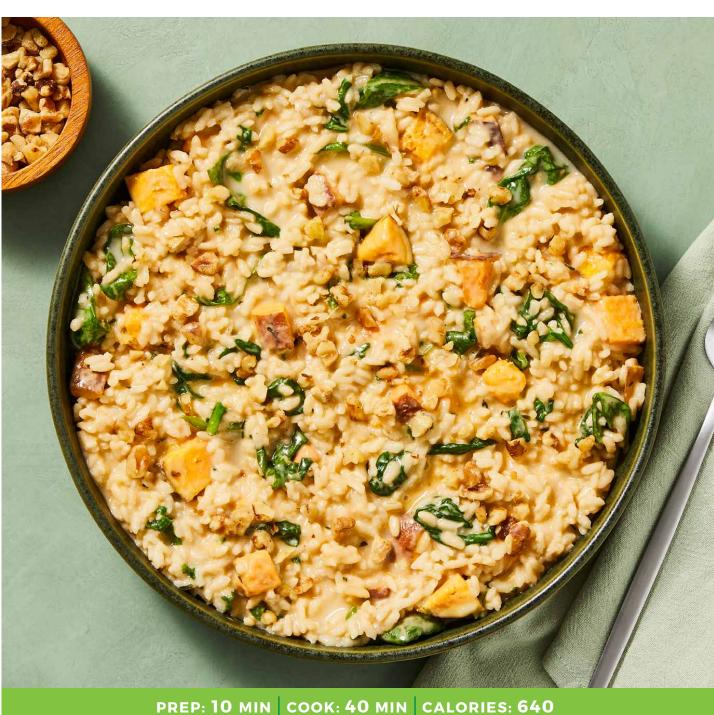
2.5 oz | 5 oz Spinach



½ oz | 1 oz Walnuts **Contains: Tree Nuts**

SWEET POTATO & SPINACH RISOTTO

with Toasty Walnuts





ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

HELLO

ARBORIO RICE

Starchy, short-grain arborio rice is the secret ingredient to luscious, creamy risotto.



WE PROPOSE A TOAST

Ever toasted walnuts in the microwave? Here's a trick: The nose knows! You'll be able to tell they're done by their nutty, toasty aroma.

BUST OUT

- Medium pot
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 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

HOW WAS YOUR MEAL?



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1 PREP

- In a medium pot, bring 5 cups water (8 cups for 4 servings) to a boil, then reduce to a low simmer. Wash and dry produce.
- Peel **sweet potato** if desired; cut into ½-inch pieces. Strip thyme leaves from stems: roughly chop leaves until you have ½ tsp (1 tsp for 4). Peel and mince or grate garlic.



3 FINISH RISOTTO

- Carefully add 1 cup simmering water to pan with rice mixture. Bring to a simmer and cook, stirring, until liquid has mostly absorbed. Repeat with remaining simmering water-adding ½ cup at a time and stirring until liquid has absorbed—until rice is al dente and risotto is creamy, 22-25 minutes. TIP: Depending on the size of your pan, vou may need a little more or a little less water.
- Reduce heat to medium low. Stir in spinach, cream sauce base, and stock concentrates. Cook, stirring, until risotto has thickened and spinach is wilted. 2-4 minutes. TIP: If risotto seems too thick, stir in more water 1 TBSP at a time until desired consistency is reached.
- Taste and season with salt and pepper if desired.



2 START RISOTTO

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add sweet potato: season with salt and pepper. Cook, stirring occasionally, until just beginning to soften, 2-3 minutes.
- Add thyme, garlic, and 1 TBSP butter (2 TBSP for 4 servings). Cook, stirring, until fragrant, 30 seconds.
- Add **rice** and stir until evenly coated, 15-20 seconds.



4 FINISH & SERVE

- While risotto cooks, roughly chop walnuts. Place in a small microwave-safe bowl; microwave until fragrant and toasty, 1 minute. TIP: If walnuts are not yet toasty, continue to microwave in 30-second increments until fragrant.
- Divide risotto between plates; garnish with toasty walnuts and serve.