



BASIL-OIL-TOPPED PARMESAN RISOTTO

with Balsamic Tomatoes and Zucchini



HELLO BASIL OIL

A sweet and aromatic drizzle
for your rich risotto

PREP: 10 MIN | **TOTAL: 45 MIN** | **CALORIES: 550**



Veggie Stock Concentrate



Arborio Rice



Grape Tomatoes



Basil Oil



Parmesan Cheese
(Contains: Milk)



Scallions



Tuscan Heat Spice



Zucchini



Balsamic Vinegar

START STRONG


Serve your risotto the Italian way: on hot plates. Set your oven to its lowest heat setting and put the plates in for 5 minutes to warm. This will keep the rice toasty, the way it's meant to be.

BUST OUT

- Medium pot
- 2 Large pans
- Vegetable oil (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Veggie Stock Concentrates 2 | 4
- Scallions 2 | 4
- Arborio Rice $\frac{3}{4}$ Cup | 1½ Cups
- Tuscan Heat Spice  1 TBSP | 2 TBSP
- Grape Tomatoes 4 oz | 8 oz
- Zucchini 1 | 2
- Basil Oil 5 tsp | 10 tsp
- Balsamic Vinegar 5 tsp | 10 tsp
- Parmesan Cheese $\frac{1}{4}$ Cup | $\frac{1}{2}$ Cup

WINE CLUB

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1 PREP

Bring **5 cups water** and **stock concentrates** to a boil in a medium pot. Once boiling, reduce heat to low. Meanwhile, **wash and dry all produce**. Trim and thinly slice **scallions**, separating whites from greens.



2 MAKE RISOTTO

Heat a drizzle of **oil** in a large high-sided pan over medium heat. Add **scallion whites** and cook until softened, 1-2 minutes. Add **rice** and **2 tsp Tuscan Heat Spice**. Stir until rice is translucent, 1-2 minutes. Add **½ cup stock** to pan; stir until liquid has mostly absorbed. Repeat with remaining stock, adding ½ cup at a time and stirring until liquid has mostly absorbed, until al dente and creamy, 30-35 minutes. **TIP:** Depending on the size of your pan, you may need a little more or a little less liquid.



3 START VEGGIES

Once risotto has cooked for 25 minutes, halve **tomatoes**. Trim and dice **zucchini** into ½-inch pieces. Heat a drizzle of **basil oil** (about 1 tsp) in a second large pan over medium-high heat. Add zucchini and remaining **Tuscan Heat Spice**. Cook, stirring, until lightly browned and tender, 4-6 minutes.



4 FINISH VEGGIES

Add **tomatoes** and **1 TBSP vinegar** (we sent more) to pan. Cook, stirring, until tomatoes have softened, 2-3 minutes. Season with **salt** and **pepper**. Turn off heat.



5 FINISH RISOTTO

Once **risotto** is al dente, stir in **1 TBSP butter** and half the **Parmesan**. Taste and season with **salt** and **pepper**.



6 ADD TOPPINGS AND SERVE

Divide **risotto** between bowls. Top with **veggies**. Garnish with **scallion greens** and remaining **Parmesan**. Drizzle with remaining **basil oil** (to taste).

SPICE IT UP

If you've got some chili flakes on hand, sprinkle your risotto with a pinch for an extra kick.

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