



LEMONY SHRIMP RISOTTO

with Roasted Zucchini



HELLO CRISPY ZUCCHINI

Oven-roasted to perfection, this veg provides a toasty contrast to the tender shrimp and rice.

PREP: 10 MIN | **TOTAL: 45 MIN** | **CALORIES: 590**



Chicken Stock Concentrate



Zucchini



Lemon



Thyme



Parmesan Cheese
(Contains: Milk)



Yellow Onion



Garlic



Arborio Rice



Shrimp
(Contains: Shellfish)

START STRONG

Toasting rice in the pan before simmering improves its texture and flavor. You'll know it's ready for the stock when the grains are nearly see-through and give off a nutty aroma.

BUST OUT

- Small pot
- Zester
- Baking sheet
- Large pan
- Olive oil (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Chicken Stock Concentrate 1 | 2
- Yellow Onion 1 | 1
- Zucchini 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Lemon 1 | 1
- Arborio Rice $\frac{3}{4}$ Cup | 1 $\frac{1}{2}$ Cups
- Thyme $\frac{1}{4}$ oz | $\frac{1}{4}$ oz
- Shrimp 10 oz | 20 oz
- Parmesan Cheese $\frac{1}{4}$ Cup | $\frac{1}{2}$ Cup

HELLO WINE



PAIR WITH

Little Pioneer South Eastern
Australia Chardonnay, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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1 PREHEAT AND PREP

Wash and dry all produce.

Preheat oven to 400 degrees. Add **stock concentrate** and **4 cups water** to a small pot and bring to a simmer over low heat. Halve, peel, and finely dice **onion**. Cut **zucchini** into $\frac{1}{2}$ -inch cubes. Mince or grate **garlic**. Zest **lemon** until you have $\frac{1}{2}$ tsp zest, then cut into halves.



4 SIMMER RISOTTO

Stir **stock** from small pot into pan $\frac{1}{2}$ cup at a time, stirring after each addition. Allow rice to absorb most of the stock before adding more. Continue until all stock is used and rice is nearly al dente, about 25 minutes—risotto should be thick but not stiff and grains should have a little bite to them. Remove and discard **thyme** bunch (some leaves will have fallen off).



2 ROAST ZUCCHINI

Toss **zucchini** on a baking sheet with a drizzle of olive oil and a pinch of **salt** and **pepper**. Roast in oven until tender and lightly browned, about 20 minutes, tossing halfway through.



5 COOK SHRIMP

Stir **shrimp** and **Parmesan** into risotto in pan. Cook until shrimp is completely opaque, 5-6 minutes. Stir in **lemon zest** and a few squeezes of **lemon juice** (to taste). Season with **salt** and **pepper**.



3 START RISOTTO

Meanwhile, melt **1 TBSP butter** in a large pan over medium heat. Add **onion** and **garlic** and cook, tossing, until softened, 5-6 minutes. Season with **salt** and **pepper**. Add **rice** and toss until grains are translucent, 1-2 minutes. Add entire bunch of **thyme** to pan.



6 PLATE AND SERVE

Divide **risotto** between bowls. Top with **zucchini** and serve.

DELISH!

This recipe is cozy comfort in a bowl.

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