



# CARAMELIZED SHALLOT RISOTTO

with Lemony Zucchini Ribbons



## HELLO

### ZUCCHINI RIBBONS

Thin twirls of the green veg are almost too pretty to eat

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 500



Shallots



Veggie Stock Concentrates



Garlic



Arborio Rice



Balsamic Vinegar



Zucchini



Meyer Lemon



Parmesan Cheese  
(Contains: Milk)

## START STRONG

If you run out of stock before the risotto is fully cooked, use water to continue simmering the rice.

## BUST OUT

- Aluminum foil
- Baking sheet
- Small pot
- Peeler
- 2 Large pans
- Olive oil (2 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                             |                     |
|-----------------------------|---------------------|
| • Shallots                  | 2   4               |
| • Balsamic Vinegar          | 2 TBSP   2 TBSP     |
| • Veggie Stock Concentrates | 2   4               |
| • Garlic                    | 2 Cloves   4 Cloves |
| • Meyer Lemon               | 1   2               |
| • Zucchini                  | 1   2               |
| • Arborio Rice              | ¾ Cup   1½ Cups     |
| • Parmesan Cheese           | ¼ Cup   ½ Cup       |

Share your #HelloFreshPics with us!  
(800) 733-2414 HelloFresh.com  
hello@hellofresh.com



### 1 ROAST SHALLOTS

Preheat oven to 400 degrees. Peel and quarter **shallots**, then place on a large piece of aluminum foil. Lift foil sides and crimp to make a bowl. Toss in **balsamic vinegar**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper**. Place foil on a baking sheet. Roast until shallots are soft and browned, 15-20 minutes.



### 4 SIMMER RISOTTO

Add **stock** to pan ½ cup at a time, stirring after each addition. Allow rice to absorb most of stock before adding more. Continue until grains are al dente and creamy, 25-30 minutes. Season with **salt** and **pepper**.



### 2 PREP

Wash and dry all produce. Bring **3 cups water** and **stock concentrates** to a low simmer in a small pot. Mince or grate **garlic**. Halve **lemon**. Using a vegetable peeler, shave **zucchini** into ribbons, running blade down the length. Stop shaving once you get to the seedy core. Finely chop core.



### 5 COOK ZUCCHINI

While risotto cooks, heat a drizzle of **olive oil** in another large pan over medium heat. Add **zucchini ribbons**. Season with **salt** and **pepper**. Cook, tossing, until tender and softened, about 5 minutes. Add a squeeze of **lemon juice** and toss.



### 3 START RISOTTO

Melt **1 TBSP butter** in a large, tall-sided pan or medium pot over medium heat. Add **garlic** and **zucchini core** to pan. Cook, tossing, until softened, about 3 minutes. Add **rice** and cook, stirring, until grains are translucent, 1-2 minutes.



### 6 FINISH AND PLATE

Stir **shallots** and **Parmesan** into **risotto**. Season with **salt** and **pepper**. Divide risotto between plates and top with **zucchini ribbons**.

## SCRUMPTIOUS!

Caramelized shallots also go with everything from salads to pasta.