



Winter Risotto

with Wilted Kale, Roasted Tomatoes and Parmesan Cheese

Veggie

40 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Arborio Rice



Shallot



Kale, chopped



Garlic



Fennel Seeds



Vegetable Broth Concentrate



Parmesan Cheese, shredded



Grape Tomatoes



White Wine Vinegar



Walnuts, chopped

HELLO RISOTTO

A northern Italian rice dish, cooked with broth to achieve a creamy consistency

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

Medium pot, measuring cups, large non-stick pan, measuring spoons, baking sheet

Ingredients

	2 Person	4 Person
Arborio Rice	¾ cup	1 ½ cup
Shallot	50 g	100 g
Kale, chopped	56 g	113 g
Garlic	6 g	12 g
Fennel Seeds	1 tsp	2 tsp
Vegetable Broth Concentrate	2	4
Parmesan Cheese, shredded	¼ cup	½ cup
Grape Tomatoes	227 g	454 g
White Wine Vinegar	1 tbsp	2 tbsp
Walnuts, chopped	28 g	56 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Combine **4 ½ cups water** (5 ½ cups for 4 ppl) and **broth concentrates** in a medium pot. Cover and bring to a gentle boil over medium heat. Peel, then mince or grate the **garlic**. Peel, then thinly slice the **shallots** into ¼-inch slices. Finely chop the **kale**.



Roast tomatoes

Meanwhile, toss the **tomatoes** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until the **tomatoes** start to burst and look golden-brown, 10-11 min. (**TIP:** Keep your eye on them so they don't burn!)



Start risotto

Heat a large non-stick pan over medium heat. When the pan is hot, add **2 tbsp butter** (dbl for 4 ppl), then the **shallots**. Cook, stirring occasionally, until softened, 2-3 min. Add the **rice, garlic, fennel seeds** and **vinegar**. Stir for 1-2 min.



Finish risotto

After the last cup of **broth** has been stirred in and absorbed, the **rice** should be tender and the texture creamy. Add the **Parmesan** and **kale**. Stir together until the **kale** wilts, 3-4 min. Stir in the **tomatoes**. Season with **salt** and **pepper**.



Cook risotto

To the large non-stick pan, add **1 cup broth** (use same amount for 4 ppl) from the medium pot. Stir until the **broth** has been absorbed by the **rice**. Continue adding the **broth, 1 cup** at a time, stirring regularly, until the **liquid** is absorbed, the texture is creamy and **rice** is tender, 28-30 min.



Finish and serve

Divide the **risotto** between bowls. Sprinkle over the **walnuts**.

Dinner Solved!