



OVEN-BAKED PARMESAN RISOTTO

with Roasted Shallots and Tomatoes



HELLO

BAKED RISOTTO

As comforting as the classic,
without all the stirring

PREP: 10 MIN | **TOTAL: 45 MIN** | **CALORIES: 530**



Garlic



Shallots



Veggie Stock
Concentrates



Italian Seasoning



Lemon



Arborio Rice



Heirloom Grape
Tomatoes



Zucchini



Balsamic
Vinegar



Parmesan Cheese
(Contains: Milk)

START STRONG

When we say to cook your rice in step 2 until translucent, we mean it! This helps to develop flavor without releasing starch from the grains, keeping the end result creamy and luscious.

BUST OUT

- Peeler
- Baking sheet
- Medium bowl
- Zester
- Large pot
- Aluminum foil
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Olive oil (4 tsp | 8 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 4 Cloves
- Zucchini 1 | 2
- Shallots 2 | 4
- Heirloom Grape Tomatoes 4 oz | 8 oz
- Veggie Stock Concentrates 2 | 4
- Arborio Rice ¾ Cup | 1½ Cups
- Italian Seasoning 1 TBSP | 2 TBSP
- Balsamic Vinegar 5 tsp | 10 tsp
- Lemon 1 | 2
- Parmesan Cheese ¼ Cup | ½ Cup

WINE CLUB

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1 PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 400 degrees. Mince or grate **garlic**. Using a vegetable peeler, shave **zucchini** lengthwise into ribbons, rotating until you get to the seedy core. Dice seedy core. Quarter and peel **shallots**. Halve **tomatoes**. In a medium microwave-safe bowl, combine **stock concentrates** and **3 cups water**. Microwave on high for 1 minute.



4 ROAST SHALLOTS AND TOMATOES

Meanwhile, place **shallots** and **tomatoes** on a large piece of aluminum foil. Lift and crimp sides of foil to make a bowl. Pour in **vinegar** and a large drizzle of **olive oil**. Season with **salt** and **pepper**. Place on a baking sheet and roast until shallots and tomatoes are softened and juicy, 15-20 minutes. Zest 1 TBSP zest from **lemon**, then cut into wedges.

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2 START RISOTTO

Heat **1 TBSP butter** and a large drizzle of **olive oil** in a large lidded oven-safe pot (or pan) over medium-high heat. Add **garlic** and **zucchini core** and cook, stirring, until softened, about 3 minutes. Add **rice** and **Italian seasoning** and cook, stirring, until rice is translucent, 1-2 minutes.



5 FINISH RISOTTO

Once **risotto** is tender, remove from oven and remove lid. Place pot over medium-low heat. Stir in **zucchini ribbons** and cook, stirring often, until tender, 3-5 minutes. Stir in half the roasted **shallots** and **tomatoes** along with any roasting liquid. Remove from heat. Stir in **1 TBSP butter**, half the **Parmesan**, and juice from **2 lemon wedges**. Taste and season with **salt** and **pepper**.



3 BAKE RISOTTO

Pour **stock** into pot and stir to combine. Bring to a boil, then cover and carefully transfer to oven. Bake until **rice** is tender and most of the liquid has been absorbed, 20-25 minutes. (**TIP:** Mixture will seem loose; it will finish cooking on the stove.)



6 SERVE

Divide **risotto** between plates. Top with remaining **shallots** and **tomatoes**. Sprinkle with **lemon zest** and remaining **Parmesan**. Serve with remaining **lemon wedges**.

GET COZY!

This hearty, feel-good risotto will warm you right up.

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