



BALSAMIC TOMATO PARMESAN RISOTTO

with Basil Oil & Zucchini



HELLO BALSAMIC VINEGAR

This condiment adds tangy-sweet sophistication to juicy grape tomatoes.

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 540



Veggie Stock Concentrates



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. This will keep the rice warm and toasty, the way it's meant to be.

BUST OUT

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

INGREDIENTS

Ingredient **2-person** | **4-person**

- Veggie Stock Concentrates **2** | **4**
- Scallions **2** | **4**
- Arborio Rice **¾ 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** | **5 tsp**
- Parmesan Cheese **¼ Cup** | **½ Cup**



1 SIMMER STOCK & PREP

In a medium pot, combine **4 cups water** (7 cups for 4 servings) and **stock concentrates**. Bring to a boil, then reduce to a low simmer. 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 pan over medium heat. Add **scallion whites**; cook until softened, 1 minute. Add **rice** and **2 tsp Tuscan Heat Spice** (4 tsp for 4; you'll use the rest in the next step). Stir until rice is translucent, 1-2 minutes. Add **½ cup stock**; stir until liquid has mostly absorbed. Repeat with remaining stock—adding ½ cup at a time and stirring until liquid has mostly absorbed—until rice is al dente and mixture is creamy, 25-30 minutes.



3 START VEGGIES

Once risotto has cooked 20 minutes, halve **tomatoes**. Trim and dice **zucchini** into ½-inch pieces. Heat **1 tsp basil oil** (2 tsp for 4 servings; save the rest for serving) in a second large pan over medium-high heat. Add zucchini and remaining **Tuscan Heat Spice**. Cook, stirring, until tender and lightly browned, 4-6 minutes.



4 FINISH VEGGIES

Add **tomatoes** and half the **vinegar** (all for 4 servings) to pan with **zucchini**. Cook, stirring, until tomatoes have softened, 2-3 minutes. Season with **salt** and **pepper**. Turn off heat.



5 FINISH RISOTTO

Once **risotto** is done, stir in **1 TBSP butter** (2 TBSP for 4 servings) and half the **Parmesan** (save the rest for serving). Taste and season with **salt** and **pepper**.



6 SERVE

Divide **risotto** between bowls. Top with **veggies**, **scallion greens**, and remaining **Parmesan**. Drizzle with remaining **basil oil** to taste and serve.

SO HOT IN HERE

If you've got chili flakes on hand, sprinkle your risotto with a pinch for added heat.



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