



BALSAMIC TOMATO PARMESAN RISOTTO

with Basil Oil & Zucchini

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Veggie Stock Concentrates



2 | 4
Scallions



¾ Cup | 1½ Cups
Arborio Rice



1 TBSP | 2 TBSP
Tuscan Heat Spice



4 oz | 8 oz
Grape Tomatoes



1 | 2
Zucchini



5 tsp | 10 tsp
Basil Oil



5 tsp | 5 tsp
Balsamic Vinegar



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

HELLO

BALSAMIC VINEGAR

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



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



THE RICE IS RIGHT

Serve your risotto the Italian way: on hot dishes. Set your oven to its lowest heat setting and put the bowls 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

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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.
- **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 servings)**. (You'll use the rest of the spice blend 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)** in a second large pan over medium-high heat. (Save the rest of the basil oil for serving.)
- 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.