



CRAB CAKES OVER RISOTTO FRA DIAVOLO with Lemon Chili Butter and Spring Mix Salad



HELLO
FRA DIAVOLO
This devilish red sauce wakes up creamy risotto.

PREP: 5 MIN | TOTAL: 45 MIN | CALORIES: 1010

-  Veggie Stock Concentrate
-  Shallot
-  Lemon
-  Dried Oregano
-  Mixed Greens
-  Parmesan Cheese
(Contains: Milk)
-  Garlic
-  Whole Peeled Tomatoes
-  Arborio Rice
-  Chili Flakes
-  Crab Cakes
(Contains: Eggs, Wheat, Fish, Milk, Shellfish, Soy)

START STRONG

For a truly delicious risotto, taste and adjust seasonings after each step. Seasoning throughout the cooking process helps infuse flavor directly into each element of the dish.

BUST OUT

- Small pot
- Medium pan
- 2 Medium bowls
- Small bowl
- Zester
- Large pan
- Olive oil (2 TBSP | 4 TBSP)
- Sugar (¾ tsp | 1 ½ tsp)
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient	2-person	4-person
• Veggie Stock Concentrate	1	2
• Garlic	2 Cloves	4 Cloves
• Shallot	1	2
• Whole Peeled Tomatoes	14 oz	28 oz
• Lemon	1	2
• Arborio Rice	¾ Cup	1 ½ Cups
• Dried Oregano	1 tsp	1 tsp
• Chili Flakes	1 tsp	1 tsp
• Crab Cakes*	10 oz	20 oz
• Mixed Greens	2 oz	4 oz
• Parmesan Cheese	¼ Cup	½ Cup

* Crab cakes are fully cooked when internal temperature reaches 165 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP Bring **2 cups water** and **stock concentrate** to a gentle simmer in a small pot over low heat. **Wash and dry all produce.** Mince or grate **garlic**. Halve, peel, and mince **shallot**. Pour **tomatoes** and their juices into a medium bowl; using your hands, crush tomatoes into small pieces. Zest and quarter **lemon**.



4 COOK CRAB CAKES Once risotto has simmered for 10 minutes, heat a large drizzle of **olive oil** in a medium pan over medium-high heat (use a nonstick pan if you have one). Add **crab cakes** and cook until browned and crispy, 4-6 minutes per side. Turn off heat.



2 START RISOTTO Heat a large drizzle of **olive oil** in a large pan over medium heat. Add **garlic**. Set aside **1 tsp shallot**; add the rest to pan. Cook until fragrant, about 2 minutes. Stir in **rice**, **oregano**, a pinch of **salt**, and **¼ tsp chili flakes** (add up to ¼ tsp more if you like spicy food). Stir until rice is translucent, about 30 seconds.



5 MAKE SALAD AND LEMON CHILI BUTTER In a second medium bowl, whisk together the juice from **2 lemon wedges**, a large drizzle of **olive oil**, reserved **shallot**, **¼ tsp sugar**, and a pinch of **salt** and **pepper**. Toss in **mixed greens** until thoroughly coated. Place **2 TBSP butter** in a small microwave-safe bowl. Microwave on high until just softened, about 10 seconds (if melted, start over). Stir in half the **lemon zest**, a pinch of remaining **chili flakes**, and salt.



3 SIMMER RISOTTO Add **stock**, ½ cup at a time, to pan with **rice**, stirring after each addition. Allow rice to absorb most of stock before adding more. Repeat process until rice is just al dente, 20-25 minutes. Add crushed **tomatoes**, **½ tsp sugar**, and **½ tsp salt**. Increase heat to medium high and cook until creamy, 5-7 minutes. Turn off heat.



6 FINISH AND SERVE Stir **Parmesan** and **1 TBSP butter** into pan with **risotto**; season with **salt** and **pepper**. Divide between bowls. Top with **crab cakes** and **lemon chili butter**. Sprinkle with remaining **lemon zest** if desired. Serve with **salad** and remaining **lemon wedges** on the side.

POW!

We also love lemon chili butter on top of seared steak.

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