



# ASPARAGUS RISOTTO

with Garlic Herb Butter and Parmesan



## HELLO ASPARAGUS

This versatile veg gives crispy-tender texture to creamy risotto.

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 570



Veggie Stock Concentrates



Arborio Rice



Roma Tomato



Parmesan Cheese  
(Contains: Milk)



Yellow Onion



Asparagus



Garlic Herb Butter  
(Contains: Milk)



Chili Flakes



## START STRONG

Risotto needs a little attention to become perfectly creamy. Don't forget to check in on it and stir while it simmers, adding stock in intervals along the way.

## BUST OUT

- Medium pot
- Large pan
- Olive oil (2 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Veggie Stock Concentrates 2 | 4
- Yellow Onion 1 | 2
- Arborio Rice ¾ Cup | 1½ Cups
- Asparagus 6 oz | 12 oz
- Roma Tomato 1 | 2
- Garlic Herb Butter 2 TBSP | 4 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup
- Chili Flakes 1 tsp | 1 tsp

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



HelloFRESH



## 1 PREP

Combine **5 cups water, stock concentrates**, and a large pinch of **salt** in a medium pot. Bring to a boil. Once boiling, reduce heat to low. Halve, peel, and finely dice **onion**.



## 2 START RISOTTO

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **onion** and cook, stirring, until softened, 2-3 minutes. Add **rice** and **1 TBSP plain butter**. Cook, stirring, until rice is translucent, 1-2 minutes. Reduce heat to medium.



## 3 ADD LIQUID

Add **stock**, ½ cup at a time, stirring after each addition. Allow **rice** to absorb most of the liquid before adding more. Continue until rice is al dente and creamy, about 30 minutes.



## 4 CUT VEGGIES

While risotto cooks, **wash and dry all produce**. Trim and discard bottom 2 inches from **asparagus**. Cut off asparagus tips, then cut stalks on an angle into bite-sized pieces (about 1 inch long). Dice **tomato** into ½-inch pieces.



## 5 ADD VEGGIES

When **risotto** has cooked about 25 minutes, add **tomato** and **asparagus** to pan. Cook, stirring, until veggies have softened, 5-7 minutes.



## 6 FINISH AND SERVE

Stir **garlic herb butter** and half the **Parmesan** into **risotto**. Season with **salt** and **pepper**. Divide risotto between plates and sprinkle with remaining Parmesan. Garnish with **chili flakes** if desired.

## BRAVO!

You just mastered the art of a perfect risotto.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)

WK14NJ-9