



CARAMELIZED SHALLOT RISOTTO

with Lemony Zucchini Ribbons



HELLO

ZUCCHINI RIBBONS

Thin twirls of the green vegetable are almost too pretty to eat.

PREP: 10 MIN | **TOTAL: 50 MIN** | **CALORIES: 470**



Shallots



Veggie Stock Concentrates



Lemon



Arborio Rice



Balsamic Vinegar



Garlic



Zucchini



Parmesan Cheese
(Contains: Milk)

START STRONG

If you run out of stock before the risotto is fully cooked, use hot water to continue simmering the rice.

BUST OUT

- Aluminum foil
- 2 Large pans
- Baking sheet
- Small pot
- Peeler
- Olive oil (2 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Shallots 2 | 4
- Balsamic Vinegar 5 tsp | 5 tsp
- Veggie Stock Concentrates 2 | 4
- Garlic 2 Cloves | 4 Cloves
- Lemon 1 | 2
- Zucchini 1 | 2
- Arborio Rice $\frac{3}{4}$ Cup | $1\frac{1}{2}$ Cups
- Parmesan Cheese $\frac{1}{4}$ Cup | $\frac{1}{2}$ Cup

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 ROAST SHALLOTS

Adjust rack to middle position and preheat oven to 400 degrees. Peel and quarter shallots, then place on a large piece of aluminum foil. Lift sides of foil and crimp to make a bowl. Toss in vinegar, a drizzle of olive oil, and a pinch of salt and pepper. Place on a baking sheet. Roast in oven until shallots are soft, 15-20 minutes.



4 SIMMER RISOTTO

Add stock $\frac{1}{2}$ cup at a time to pan with rice, stirring after each addition. Allow rice to absorb most of stock before adding more. Continue until grains are al dente and creamy, 25-30 minutes. Season with salt and pepper.



2 MAKE STOCK AND PREP

Wash and dry all produce. Bring 3 cups water and stock concentrates to a gentle simmer in a small pot. Mince or grate garlic. Halve lemon. Using a vegetable peeler, shave zucchini into ribbons, running blade down the length. Stop shaving once you get to the seedy core. Finely chop core.



5 COOK ZUCCHINI

While risotto cooks, heat a drizzle of olive oil in another large pan over medium heat. Add zucchini ribbons. Season with salt and pepper. Cook, tossing, until tender and softened, about 5 minutes. Add a squeeze of lemon juice and toss.



3 START RISOTTO

Melt 1 TBSP butter in a large, tall-sided pan or medium pot over medium heat. Add garlic and zucchini core. Cook, tossing, until softened, about 3 minutes. Add rice and cook, stirring, until grains are translucent, 1-2 minutes.



6 FINISH AND PLATE

Stir shallots and Parmesan into risotto. Season with salt and pepper. Divide risotto between plates and top with zucchini ribbons.

STUPENDOUS!

Caramelized shallots also go with everything from salads to pasta.

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