



HALL OF FAME

CARAMELIZED SHALLOT RISOTTO

with Lemony Zucchini Ribbons



HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 50 MIN** | **CALORIES: 160**



Shallots



Veggie Stock Concentrates



Lemon



Arborio Rice



Balsamic Vinegar



Garlic



Zucchini



Parmesan Cheese
(Contains: Milk)

START STRONG

This recipe is a great side dish at Thanksgiving dinner—it'll serve about 6 people in smaller portions. But it also works just as well as a main dish for any night, serving 2 people.

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 6-person | 12-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 ¾ Cup | 1½ Cups
- Parmesan Cheese ¼ Cup | ½ Cup

HELLO WINE



PAIR WITH

Little Pioneer South Eastern
Australia Chardonnay, 2016

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



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 and browned, 15-20 minutes.



4 SIMMER RISOTTO

Add **stock** to pan with rice ½ cup at a time, 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** 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**. Transfer risotto to a serving dish (or serve straight from the pan). Top with **zucchini ribbons** and let everyone help themselves.

LET'S FEAST!

Caramelized shallots on warm risotto is just the thing for a grand fall meal.

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