



# CORN AND ZUCCHINI RISOTTO

with Basil and Garlic Oil



## HELLO BASIL STEMS

Don't toss 'em! These unsung heroes will infuse so much flavor into your stock.

PREP: 10 MIN | TOTAL: 50 MIN | CALORIES: 630

-  Veggie Stock Concentrates
-  Zucchini
-  Garlic Oil
-  Italian Seasoning
-  Basil
-  Chili Flakes
-  Corn on the Cob
-  Yellow Onion
-  Arborio Rice
-  Lemon
-  Parmesan Cheese  
(Contains: Milk)



## START STRONG

Save the empty corn cobs once you've sliced off the kernels! You can use them to add fresh flavor and creamy texture to soups and stocks.

## BUST OUT

- Medium pot
- Large pan
- Large bowl
- Zester
- Kosher salt
- Black pepper
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                             |                 |
|-----------------------------|-----------------|
| • Basil                     | ½ oz   1 oz     |
| • Veggie Stock Concentrates | 2   4           |
| • Corn on the Cob           | 1   2           |
| • Zucchini                  | 1   2           |
| • Yellow Onion              | 1   1           |
| • Garlic Oil                | 5 tsp   10 tsp  |
| • Arborio Rice              | ¾ Cup   1½ Cups |
| • Italian Seasoning         | 1 tsp   2 tsp   |
| • Lemon                     | 1   2           |
| • Parmesan Cheese           | ¼ Cup   ½ Cup   |
| • Chili Flakes              | 1 tsp   1 tsp   |

## WINE CLUB

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## 1 START PREP

Wash and dry all produce. Pick basil leaves from stems; set leaves aside. Combine 4 cups water (7 cups for 4 servings), stock concentrates, and basil stems in a medium pot. Bring to a boil, then turn off heat. Slice corn kernels off cob. (TIP: Do so over a bowl for less mess.) Halve zucchini lengthwise; scoop out and discard seeds with a spoon, then dice zucchini into ¼-inch pieces. Halve, peel, and finely dice onion.



## 4 SIMMER RISOTTO AND FINISH PREP

Continue adding stock (leaving stems in pot) ½ cup at a time to pan with rice, stirring after each addition. Allow rice to absorb most of the liquid before adding more. Repeat process until rice is al dente and mixture is creamy, 25-30 minutes. Meanwhile, zest and quarter lemon. Stack basil leaves, then roll up lengthwise and slice crosswise into thin ribbons.

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## 2 COOK VEGGIES

Melt 1 TBSP butter (2 TBSP for 4 servings) in a large pan over medium-high heat. Add corn and zucchini and cook, stirring occasionally, until veggies are softened and lightly browned, 5-7 minutes. Season with salt and pepper. Turn off heat; transfer to a large bowl. Wash out pan.



## 5 FINISH RISOTTO

Stir veggies and half the basil leaves into risotto. Cook, stirring, until warmed through, 1-2 minutes. Turn off heat and stir in half the Parmesan and 1 TBSP butter (2 TBSP for 4 servings) until melted. Squeeze in lemon juice to taste and season with salt and pepper.



## 3 START RISOTTO

Heat half the garlic oil in same pan over medium-high heat. Add onion, rice, and Italian Seasoning. Season generously with salt and pepper. Cook, stirring, until onion is softened and rice is translucent, 2-3 minutes. Leaving basil stems in pot, add ½ cup stock to rice mixture; stir to combine. Reduce heat to medium.



## 6 SERVE

Divide risotto between bowls. Garnish with remaining Parmesan, basil leaves, and garlic oil. Top with a pinch of chili flakes and as much lemon zest as you like. Serve with remaining lemon wedges on the side.

## SOUR POWER

A squeeze of tangy, fresh lemon juice cuts through risotto's richness.

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