



Summer Risotto

with Wilted Kale and Parmesan Cheese

Veggie

45 Minutes



Arborio Rice



Baby Kale



Garlic



Vegetable Broth Concentrate



Parmesan Cheese, shredded



Baby Tomatoes



White Wine Vinegar



Walnuts, chopped



Onion, chopped



Leek, sliced

HELLO RISOTTO

A northern Italian rice dish, cooked with broth to achieve a creamy consistency!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring spoons, medium pot, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Arborio Rice	¾ cup	1 ½ cup
Baby Kale	113 g	226 g
Garlic	6 g	12 g
Vegetable Broth Concentrate	2	4
Parmesan Cheese, shredded	½ cup	1 cup
Baby Tomatoes	227 g	454 g
White Wine Vinegar	1 tbsp	2 tbsp
Walnuts, chopped	28 g	56 g
Onion, chopped	56 g	113 g
Leek, sliced	56 g	113 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1

Combine **4 ½ cups water** (5 ½ cups for 4 ppl) and **broth concentrates** in a medium pot. Cover and bring to a gentle boil over medium heat. While **broth** comes to a boil, peel, then mince or grate **garlic**. Finely chop **kale**.



2

Heat a large non-stick pan over medium heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **onions** and **leeks**. Season with **salt**. Cook, stirring occasionally, until softened, 2-3 min. Add **rice, garlic** and **vinegar**. Stir for 1-2 min.



3

Add **1 cup** of **broth** from the medium pot to the pan with **rice**. Stir until **broth** has been absorbed by **rice**. Continue adding **broth, 1 cup** at a time, stirring regularly, until liquid is absorbed, texture is creamy and **rice** is tender, 28-30 min.



4

Roast tomatoes

While **risotto** cooks, toss **tomatoes** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until **tomatoes** start to burst and are golden-brown, 10-11 min. (**TIP:** Keep your eye on them so they don't burn!)



5

Finish risotto

When the last cup of **broth** has been absorbed and **rice** is tender and creamy, reduce heat to low. Add **Parmesan** and **kale**. Stir together until **kale** wilts, 3-4 min. Stir in **roasted tomatoes**, then season with **salt** and **pepper**.



6

Finish and serve

Divide **risotto** between bowls. Sprinkle **walnuts** over top.

Dinner Solved!