



RISOTTO ALLA TEX-MEX

with Corn, Charred Bell Pepper, and Pepitas



HELLO

CHARRED BELL PEPPER

Peppers blackened under a flame have smokiness without the grilling

PREP: 10 MIN | TOTAL: 50 MIN | CALORIES: 530



Veggie Stock Concentrate



Shallot



Red Bell Pepper



Arborio Rice



Cilantro



Pepitas



Garlic



Jalapeño



Cumin



Corn



Monterey Jack Cheese
(Contains: Milk)

START STRONG

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

BUST OUT

- Medium pot
- Baking sheet
- Large bowl
- Plastic wrap
- Large pan
- Olive oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient **2-person** | **4-person**

- | | |
|----------------------------|---------------------|
| • Veggie Stock Concentrate | 1 2 |
| • Garlic | 2 Cloves 4 Cloves |
| • Shallot | 1 2 |
| • Jalapeño | 1 2 |
| • Red Bell Pepper | 1 2 |
| • Corn | 1 Ear 2 Ears |
| • Cumin | 1 tsp 2 tsp |
| • Arborio Rice | ¾ Cup 1½ Cups |
| • Cilantro | ¼ oz ½ oz |
| • Monterey Jack Cheese | ¼ Cup ½ Cup |
| • Pepitas | 1 oz 2 oz |

HELLO WINE

Looking for the perfect wine pairing? Join our new wine club at [HelloFresh.com/Wine](https://www.hellofresh.com/wine)



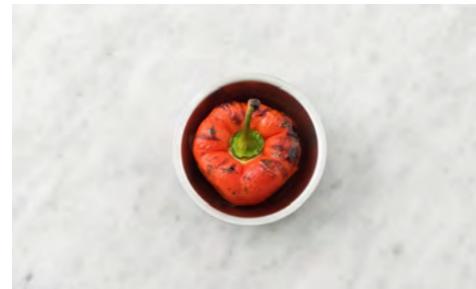
1 PREP AND SIMMER STOCK

Wash and dry all produce. Preheat broiler to high. Bring **3 cups water** and **stock concentrate** to a simmer in a medium pot over medium-low heat. Mince or grate **garlic**. Halve, peel, and mince **shallot**. Finely chop **jalapeño**, removing ribs and seeds if you prefer less heat.



4 COOK RISOTTO

Add **rice** to pan. Cook, stirring, until grains are translucent, 1-2 minutes. Reduce heat to medium-low. Add **stock** ½ cup at a time, stirring after each addition. Allow rice to absorb most of stock before adding more. Continue until all stock is used and grains are al dente and creamy, 25-30 minutes. Season with **salt and pepper**.



2 CHAR VEGGIES

Place **bell pepper** and **corn** on a baking sheet. Broil, turning occasionally, until blackened all over. (**TIP:** Alternatively, hold corn and bell pepper with tongs over flame of a gas stove, turning to blacken.) Place **bell pepper** in a large bowl. Cover with plastic wrap. Let steam in bowl for 15 minutes.



5 PREP REMAINING INGREDIENTS

While rice cooks, cut **corn** kernels from the cob. Roughly chop **cilantro**. When **bell pepper** is done steaming, peel and discard blackened skin. Halve, core, and remove seeds, then slice into thin strips.



3 COOK AROMATICS

Heat **1 TBSP olive oil** in a large pan over medium heat. Add **garlic, shallot,** and **jalapeño**. Cook, tossing, until softened, 4-5 minutes. Stir in **cumin**. Season with **salt and pepper**.



6 FINISH AND PLATE

Once risotto is done cooking, stir in **bell pepper, corn, Monterey Jack cheese,** and half the **cilantro**. Season with **salt and pepper**. Divide between plates and sprinkle with **pepitas** and remaining cilantro.

MIX 'N' MATCH!

Tex-Mex and Italian is the culinary mashup we never knew we needed.



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