



# BEET AND BASIL RISOTTO

with Fresh Mozzarella

VEGGIE



## HELLO BEETS

This earthy root veggie is often pickled, used in salads and as a natural colouring agent!

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 906



Pre-Cooked Beets



Arborio Rice



Fresh Mozzarella



Shallot



Garlic



Basil



Parmesan Cheese



Vegetable Broth Concentrate



White Wine Vinegar

## BUST OUT

- Baking Sheet
- Paper Towel
- Garlic Press
- Butter **2**  
(1 tbsp | 2 tbsp)
- Measuring Cups
- Salt and Pepper
- Large Non-Stick Pan
- Olive or Canola oil
- Measuring Spoons
- Medium Pot

## INGREDIENTS

2-person | 4-person

- Pre-Cooked Beets 250 g | 500 g
- Arborio Rice ¾ cup | 1 ½ cup
- Fresh Mozzarella **2** 125 g | 250 g
- Shallot 50 g | 100 g
- Garlic 6 g | 12 g
- Basil 10 g | 20 g
- Parmesan Cheese **2** ¼ cup | ½ cup
- Vegetable Broth Concentrate 1 | 2
- White Wine Vinegar **9** 2 tbsp | 4 tbsp

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0** Seafood/Fruit de Mer
- 6** Mustard/Moutarde
- 1** Wheat/Blé
- 7** Peanut/Cacahuète
- 2** Milk/Lait
- 8** Sesame/Sésame
- 3** Egg/Oeuf
- 9** Sulphites/Sulfites
- 4** Soy/Soja
- 10** Crustacean/Crustacé
- 5** Tree Nut/Noix
- 11** Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.



## START STRONG



Preheat the oven to broil on **high** (to broil the beets) with the oven rack in the middle of the oven. Start prepping when the oven comes up to temperature!



### 1 BROIL BEETS

**Wash and dry all produce.\*** Wearing kitchen gloves (if you have them, so you don't stain your hands), pat the **beets** dry with paper towel. Cut the **beets** into ½-inch cubes. On a baking sheet, toss the **beets** with **1 tbsp oil** (dbl for 4 ppl). Broil, flipping halfway through cooking, until warmed through, 4-6 min.



### 4 FINISH RISOTTO

Remove **basil stems** from **broth**. Add **1 cup broth** (use the same amount for 4 ppl) and stir until broth has been absorbed by **rice**. Continue adding the **broth**, **1 cup** at a time, stirring regularly, until **liquid** is absorbed, the texture is creamy and **rice** is tender, 28-30 min. Reduce heat to medium-low. Stir in the **Parmesan** and **1 tbsp butter** (dbl for 4 ppl), half the **basil leaves** and the **roasted beets** into the **risotto**. Season with **salt** and **pepper**.



### 2 PREP

Meanwhile, peel, then mince or grate the **garlic**. Peel and thinly slice the **shallot(s)** into ¼-inch slices. Remove **basil leaves** from the stems and thinly slice the **leaves**. In a medium pot, combine the **basil stems**, **4 ½ cups water** (5 ½ cups for 4 ppl) and the **broth concentrate(s)**. Bring to a gentle boil over medium heat. Once boiling, remove pot from heat. Cover to keep warm.



### 5 FINISH AND SERVE

Cut the **mozzarella** into ¼-inch slices. Season the **cheese** with **salt** and **pepper**. Top the **risotto** with the **mozzarella**. Remove the pan from heat. Cover the **risotto** until the **mozzarella** melts, 2-3 min. Divide the **beet** and **mozzarella risotto** between bowls. Sprinkle over the **remaining basil**.



### 3 START RISOTTO

Meanwhile, heat a large non-stick pan over medium-high heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then the **shallots**. Cook, stirring occasionally, until softened, 2-3 min. Add the **rice**, **vinegar** and **garlic**. Stir together until the **garlic** is fragrant, 1-2 min. Season with **salt** and **pepper**.

## TASTY

Toothsome and creamy are textures found throughout this dish!