



# Creamy Brie Risotto with Roasted Squash

Veggie

45 Minutes



Brie Cheese



Arborio Rice



Butternut Squash,  
cubes



Vegetable Stock  
Reduction



Shallot



Garlic



Thyme



White Wine Vinegar



Green Peas

## HELLO ARBORIO RICE

*Grown primarily in Italy, this starchy rice is simmered to bring out its natural creaminess*

## Start here

- Before starting, preheat the oven to 425°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
Brie Cheese	125 g	250 g
Arborio Rice	¾ cup	1 ½ cup
Butternut Squash, cubes	170 g	340 g
Vegetable Stock Reduction	2	4
Shallot	50 g	100 g
Garlic	6 g	12 g
Thyme	7 g	7 g
White Wine Vinegar	2 tbsp	4 tbsp
Green Peas	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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You may receive an equivalent ingredient substitution for this recipe. Follow the instructions with the ingredients received. Thank you for your understanding and happy cooking!

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## Make broth

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.



## Prep

While **broth** boils, peel, then mince the **shallot**. Peel, then mince or grate **garlic**. Strip **1 tbsp thyme leaves** (dbl for 4ppl), from the stems. Cut the **brie** into ½-inch cubes and transfer to a plate. (**NOTE:** Keep the cubed brie in the fridge until Step 6. This will make it easier to sprinkle.)



## Roast veggies

Toss together **squash**, **half the thyme** and **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until tender, 16-18 min.



## Start risotto

While **veggies** roast, heat a large non-stick pan over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **shallots** and **peas**. Cook, stirring occasionally, until softened, 1-2 min. Add **rice**, **garlic**, **vinegar** and **remaining thyme**. Cook, stirring often, until combined, 1 min. Add **½ cup broth** (use same amount for 4 ppl) from the medium pot and stir until **broth** has been absorbed by **rice**.



## Cook risotto

Continue adding **broth**, **½ cup** at a time, stirring often, until **broth** is absorbed and **rice** is tender and creamy, 23-25 min. Season with **salt** and **pepper**.



## Finish risotto

Stir **roasted veggies**, **1 tbsp butter** and **¼ cup cubed brie** (dbl both for 4ppl) into the **risotto**. Divide **risotto** between plates, then sprinkle **remaining cubed brie** over top if desired.

## Dinner Solved!