



Roasted Squash and Ricotta Risotto

with Fried Sage

Veggie 40 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to add bacon, simply follow the instructions on the back of this card and you're set. Happy cooking!



Arborio Rice



White Cooking Wine



Butternut Squash, cubes



Garlic Salt



Parmesan Cheese, shredded



Baby Tomatoes



Bacon



Vegetable Broth Concentrate



Sage



Ricotta Cheese



Shallot



Balsamic Glaze

HELLO RICOTTA

This versatile soft cheese can be used for savoury and sweet applications!

Start here

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

Bust out

Baking sheet, measuring spoons, medium pot, parchment paper, measuring cups, large pot, paper towels

Ingredients

	2 Person	4 Person
Arborio Rice	¾ cup	1 ½ cups
Bacon	200 g	400 g
White Cooking Wine	4 tbsp	8 tbsp
Vegetable Broth Concentrate	2	4
Butternut Squash, cubes	170 g	340 g
Sage	7 g	14 g
Garlic Salt	1 tsp	2 tsp
Ricotta Cheese	100 g	200 g
Parmesan Cheese, shredded	¼ cup	½ cup
Shallot	50 g	100 g
Baby Tomatoes	113 g	227 g
Balsamic Glaze	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

Contact

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Roast squash and tomatoes

• Add **squash**, **¼ tsp garlic salt** and **½ tsp oil** (dbl both for 4 ppl) to one side of a parchment-lined baking sheet. Season with **pepper**, then toss to coat.

• Roast **squash** in the **middle** the of oven, flipping halfway through, until tender and golden-brown, 20-22 min.

• When flipping **squash**, add **tomatoes**, **1 tbsp balsamic glaze** and **¼ tsp garlic salt** (dbl both for 4 ppl) to the other side of baking sheet. Carefully, toss to combine. Continue to roast in the **middle** of the oven until **tomatoes burst**, 9-11 min.



Cook risotto

• Carefully add **broth** to the pot with **rice mixture**. Reduce heat to medium. Cook, stirring occasionally, until **broth** has been absorbed and **rice** is tender, 20-23 min.

While **risotto** cooks, arrange **bacon strips** in a single layer on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets.) Roast **bacon** in the **bottom** of the oven until crispy and cooked through, 8-12 min.** (**NOTE:** For 4 ppl, roast bacon in the top and bottom of the oven, rotating sheets halfway through.) Transfer **bacon** to a paper towel-lined plate.



Make broth and fry sage

• Meanwhile, combine **3 cups water** (dbl for 4 ppl) and **broth concentrates** in a medium pot.

• Bring to a gentle boil over medium heat.

• Meanwhile, heat a large pot over medium-high heat.

• When hot, add **1 tbsp oil** (dbl for 4 ppl), then **sage leaves**. Fry until crisp, 1-2 min.

• Remove the pan from heat.

• Transfer **fried sage** to a paper towel-lined plate. Set aside.



Finish risotto

• When **broth** has been absorbed, reduce heat to low.

• Stir in **ricotta** and **¼ cup water** (dbl for 4 ppl). Cook, stirring often, until **ricotta** melts, 3-4 min.

• Season with **remaining garlic salt** and **pepper**.

• Remove from heat, then stir in **half the roasted squash**.



Start risotto

• Peel, then cut **shallot** into ¼-inch pieces.

• Meanwhile, add **1 tbsp butter** (dbl for 4 ppl) to the same large pot, then swirl until melted.

• Add **shallots**. Cook, stirring occasionally, until softened, 1-2 min. Season with **salt**.

• Add **rice** and **cooking wine**. Cook, stirring often, until **wine** reduces, 2-3 min.



Finish and serve

• Divide **risotto** between plates. Top with **blistered tomatoes** and **remaining roasted squash**.

• Sprinkle **Parmesan** over top.

• Top with **fried sage**.

Cut **bacon** into ½-inch pieces. Sprinkle **bacon** over **risotto**.

Dinner Solved!