



Roasted Squash Risotto

with Spinach and Ricotta

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



Almonds, sliced



Bacon



Vegetable Broth Concentrate



Baby Spinach



Ricotta Cheese



Shallot

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, small bowl, measuring cups, large pot

Ingredients

	2 Person	4 Person
Arborio Rice	¾ cup	1 ½ cups
Bacon	100 g	200 g
White Cooking Wine	4 tbsp	8 tbsp
Vegetable Broth Concentrate	2	4
Butternut Squash, cubes	170 g	340 g
Baby Spinach	28 g	56 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
Almonds, sliced	28 g	56 g
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

- Add **squash**, **¼ tsp garlic salt** and **½ tsp oil** (dbl both for 4 ppl) to 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.



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.
- Meanwhile, season **ricotta** with **¼ tsp garlic salt** (dbl for 4 ppl) and **pepper**. Stir to combine.



Make broth and toast almonds

- Meanwhile, add **3 cups water** (dbl for 4 ppl) and **broth concentrates** to a medium pot. Bring to a gentle boil over medium heat.
- Meanwhile, heat a large pot over medium heat.
- When hot, add **almonds** to the dry pot. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on almonds so they don't burn!)
- Transfer to a small bowl.



Finish risotto

- When **broth** has been absorbed, reduce heat to low.
- Season with **remaining garlic salt** and **pepper**.
- Remove from heat, then stir in **spinach** and **half the Parmesan**. Stir until **spinach** wilts and **cheese** melts, 1 min.
- Stir in **half the roasted squash**.



Start risotto

- Peel, then cut **shallot** into ¼-inch pieces.
- Add **1 tbsp butter** (dbl for 4 ppl) to the same large pot, then swirl the pot 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.

If you've opted to add **bacon**, 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, 10-12 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.



Finish and serve

- Divide **risotto** between plates. Top with **remaining roasted squash**.
- Dollop **ricotta** over top.
- Sprinkle with **remaining Parmesan** and **almonds**.

Cut **bacon** into ½-inch pieces, then sprinkle over **risotto**.