



Winter Risotto

with Wilted Kale and Parmesan Cheese

Veggie 45 Minutes



Arborio Rice



Kale, chopped



Garlic



Vegetable Broth Concentrate



Parmesan Cheese



Baby Tomatoes



White Wine Vinegar



Walnuts, chopped



Onion, chopped



Leek, sliced

HELLO RISOTTO

A northern Italian rice dish, cooked with broth to achieve a creamy consistency

Start here

- Before starting, preheat the oven to 450°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
Arborio Rice	¾ cup	1 ½ cup
Kale, chopped	56 g	113 g
Garlic	6 g	12 g
Vegetable Broth Concentrate	2	4
Parmesan Cheese	¼ cup	½ cup
Baby Tomatoes	227 g	454 g
White Wine Vinegar	1 tbsp	2 tbsp
Walnuts, chopped	28 g	56 g
Onion, chopped	56 g	113 g
Leek, sliced	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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Prep

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. While broth comes to a boil, peel, then mince or grate the **garlic**. Finely chop the **kale**.



Roast tomatoes

While the **risotto** cooks, toss the **tomatoes** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until the **tomatoes** start to burst and are golden-brown, 10-11 min. (**TIP**: Keep your eye on them so they don't burn!)



Start risotto

Heat a large non-stick pan over medium heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then the **onions** and **leeks**. Season with **salt**. Cook, stirring occasionally, until softened, 2-3 min. Add the **rice**, **garlic** and **vinegar**. Stir for 1-2 min.



Finish risotto

When the **last cup of broth** has been absorbed and **rice** is tender and creamy, add the **Parmesan** and **kale**. Stir together until the **kale** wilts, 3-4 min. Stir in the **roasted tomatoes**, then season with **salt** and **pepper**.



Cook risotto

Add **1 cup of broth** from the medium pot to the pan with the **rice**. Stir until the **broth** has been absorbed by the **rice**. Continue adding the **broth**, **1 cup** at a time, stirring regularly, until the **liquid** is absorbed and the texture is creamy and **rice** is tender, 28-30 min.



Finish and serve

Divide the **risotto** between bowls. Sprinkle the **walnuts** over top.

Dinner Solved!