

DINNERLY



Pumpkin Risotto with Fried Sage & Pumpkin Seed-Arugula Salad

 30-40min  2 Servings

If you've lived life up until now without tasting pumpkin risotto, it's time to put on your cheffiest apron. Imagine a big bowl of silky, creamy, Parmesan-pumpkin goodness topped with delicate, crispy sage leaves. A perfect risotto may take some time and some dedicated stirring, but the result is your very own restaurant-worthy dish. We've got you covered! **371**

WHAT WE SEND

- 1 yellow onion
- 2 (¾ oz) Parmesan ¹
- 15 oz can pumpkin purée
- ¼ oz fresh sage
- 5 oz arborio rice
- 3 oz mascarpone ¹
- 3 oz arugula
- 1 oz pumpkin seeds

WHAT YOU NEED

- kosher salt & ground pepper
- butter ¹
- white wine vinegar (or vinegar of your choice)
- olive oil
- sugar

TOOLS

- microplane or grater
- medium nonstick skillet

ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 940kcal, Fat 67g, Carbs 70g, Protein 23g



1. Prep ingredients

Finely chop **half of the onion** (save rest for own use). Grate **half of the Parmesan**; use a vegetable peeler to shave remaining Parmesan.

In a liquid measuring cup, stir to combine **3½ cups water**, **¾ cup pumpkin purée**, and **¾ teaspoon salt**.

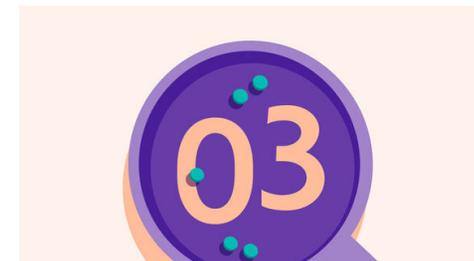
Pick **sage leaves** from stems (tear in half if large); discard stems.



2. Fry sage leaves

In a medium nonstick skillet over medium-low heat, melt **2 tablespoons butter**. Add **sage**; cook, stirring and flipping occasionally, until edges curl and butter is amber colored, 5–6 minutes (careful, may burn easily). Transfer sage to a paper towel-lined plate.

Pour **browned butter** into a small bowl. Reserve skillet.



3. Cook onions & toast rice

Melt **1 tablespoon butter** in same skillet over medium-high. Add **all but 1 tablespoon of the onions**; cook, stirring occasionally, until translucent, 3–4 minutes. Add **rice** and cook, stirring, until toasted, 2–3 minutes.

Add **½ cup of the pumpkin mixture** and **2 teaspoons vinegar**. Cook over medium heat, stirring occasionally, until liquid is nearly absorbed, 1–2 minutes.



4. Cook risotto

Continue adding **½ cup of the remaining pumpkin** at a time, stirring after each addition, until liquid is nearly absorbed, 20–22 minutes. Rice should be al dente and suspended in a thick sauce.

Off heat, stir in **grated Parmesan** and **half of the mascarpone** (save rest for own use). Season to taste with **salt** and **pepper**.



5. Make salad & serve

In a medium bowl, whisk together **remaining onions**, **2 tablespoons oil**, **2 teaspoons vinegar**, and **a pinch of sugar**. Season to taste with **salt** and **pepper**. Add **arugula** and **shaved Parmesan**; toss to coat. Sprinkle with **pumpkin seeds**.

Serve **pumpkin risotto** with **fried sage leaves** and **browned butter** over top (remelt in microwave, if needed). Enjoy!



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