

DINNERLY



Baked Butternut Squash & Kale Risotto with Parmesan



30-40min



2 Servings

Tucking into a bowl of risotto is a one-way ticket to Comfort City, USA. This creamy, warming version is filled with fall favorites like butternut squash and kale, and showered with Parmesan. And, instead of all that well-known stirring, it's simply baked. Make sure you've cleared your evening for a little relaxation, because you're gonna want to bask in that risotto afterglow. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1 bunch curly kale
- ½ lb butternut squash
- 5 oz arborio rice
- 1 pkt vegetable broth concentrate
- ¾ oz Parmesan ⁷

WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper
- butter ⁷

TOOLS

- medium Dutch oven or pot with lid

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 590kcal, Fat 23g, Carbs 85g, Protein 13g



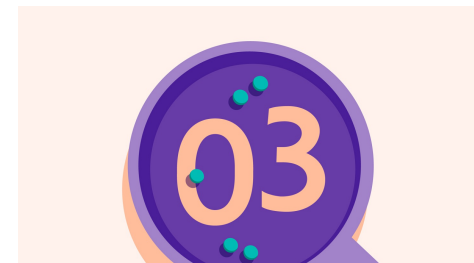
1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Halve **onion**, then peel and finely chop. Finely chop **1 teaspoon garlic**. Strip **half of the kale leaves** from stems (save rest for own use), discarding stems. Stack leaves and cut into thin ribbons. Cut **squash** into ¾-inch pieces, if necessary.



2. Sauté squash

Heat **1 tablespoon oil** in a medium Dutch oven or ovenproof pot over high. Add **butternut squash** and cook, stirring occasionally, until well browned on the outside, 3–4 minutes. Transfer to a bowl. Lower heat to medium and add another **drizzle of oil**. Add **onions** and cook until softened, 3–4 minutes. Add **garlic** and cook until fragrant, about 1 minute more.



3. Cook risotto

Add **rice** to pot over medium heat. Cook, stirring, until lightly toasted, 2–3 minutes. Stir in **3½ cups of water**, **broth concentrate**, and **1 teaspoon salt**. Bring to a boil; stir in **butternut squash**. Transfer pot to oven and bake, covered, until rice is nearly tender, 15 minutes. Carefully remove pot from oven and stir in **kale**. Cover and bake until wilted, 5 minutes more.



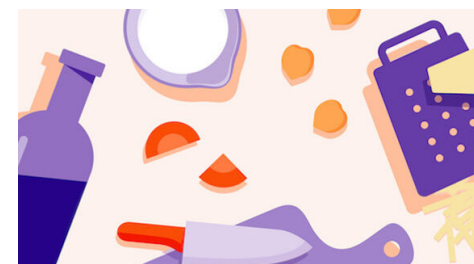
4. Finish & serve

Carefully remove pot from oven and return to stovetop over high. Cook, stirring constantly until **rice** is just cooked through, **squash** is tender, and **cooking liquid** is opaque and creamy, 2–3 minutes. Remove from heat and stir in **shredded Parmesan** and **2 tablespoons butter**. Season to taste with **salt** and **pepper**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!