

# DINNERLY



## Creamy Tomato & Basil Risotto with Spinach



20-30min



2 Servings

Not sure if we want a bigger spoon or to just swim in a pool of this rich, warm bowl of comfort. We love how the tomato paste caramelizes with the toasted rice and how the rice only absorbs more flavor with every addition of hearty broth. Finished with spinach (because health, duh), basil pesto, and triple cream mascarpone, nonna will be licking her bowl clean at dinner tonight. We've got you covered!

### WHAT WE SEND

- 5 oz arborio rice
- 6 oz tomato paste
- 3 oz mascarpone <sup>1</sup>
- 5 oz baby spinach
- 2 oz basil pesto <sup>1</sup>

### WHAT YOU NEED

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

### TOOLS

- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

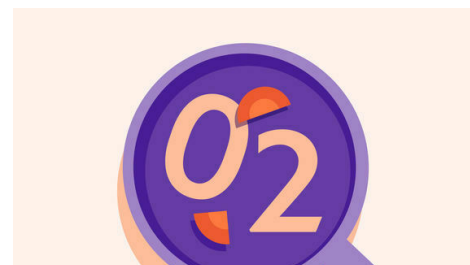
Calories 670kcal, Fat 43g, Carbs 65g, Protein 13g



#### 1. Prep ingredients

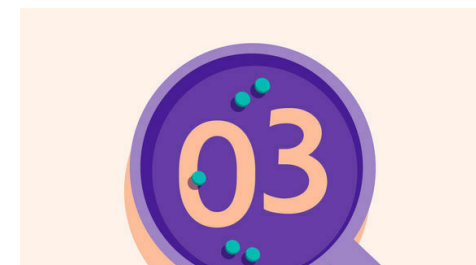
Finely chop 2 **teaspoons garlic**.

In a liquid measuring cup, whisk to combine **4 cups water** and  $\frac{3}{4}$  **teaspoon salt**.



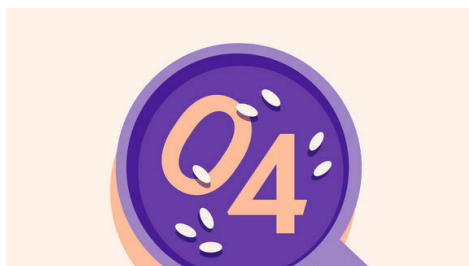
#### 2. Toast rice

Heat  $1\frac{1}{2}$  **tablespoons oil** in a medium skillet over medium. Add **rice**, **chopped garlic**, and  $\frac{1}{4}$  **cup tomato paste**. Cook, stirring, until rice is toasted and garlic is fragrant, about 2 minutes.



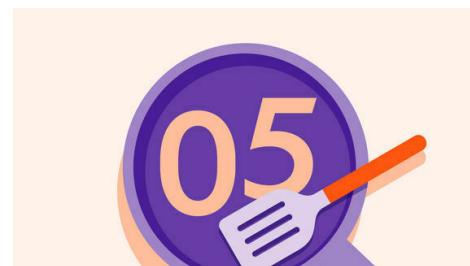
#### 3. Start risotto

To skillet with **rice**, add  $\frac{1}{2}$  **cup of the salted water** and  $\frac{1}{2}$  **tablespoon vinegar**. Cook, stirring, until nearly absorbed, 1–2 minutes.



#### 4. Cook risotto

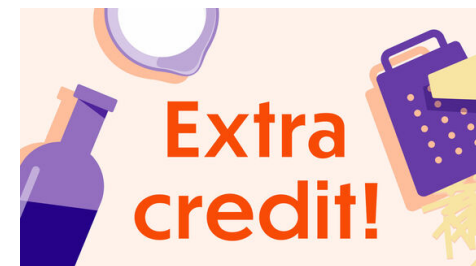
Continue adding **remaining salted water**,  $\frac{1}{2}$  cup at a time, stirring occasionally to prevent sticking (keep at a strong simmer, adjusting heat if necessary), until all of the water is nearly absorbed, 25–30 minutes total. **Rice** will be al dente and suspended in a thick sauce.



#### 5. Finish & serve

Stir in **mascarpone**, **spinach**, and **basil pesto**; cook, stirring, until spinach is wilted, 1–2 minutes. Remove from heat.

Season **creamy tomato and basil risotto** to taste with **salt** and **pepper** and serve. Enjoy!



#### 6. Don't stress!

Risotto is not the fussy diva you think it is. No matter the issue, all risotto really needs is more liquid. Whether the rice still has a bite to it or your pot of goodies feels dry, just add more stock or water and keep stirring.