

# DINNERLY



## Weeknight Risotto with Asparagus & Cannellini Beans



ca. 20min



2 Servings

Everyone knows risotto is kind of a diva. It craves attention and sometimes acts up if you don't treat it juuuust right. We're over it. So, we cooked up instant risotto, the low-maintenance, room-temp version. Instant risotto doesn't mind if you turn your back on it for a while—in fact, it needs some alone time. Which works out because as the arborio rice cooks, you can move on with the other s...

### WHAT WE SEND

- 2 scallions
- garlic
- ½ lb asparagus
- 15 oz can cannellini beans
- 1 lemon
- ¾ oz Parmesan <sup>7</sup>
- 5 oz arborio rice

### WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

### TOOLS

- fine-mesh sieve
- large saucepan
- small skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 920kcal, Fat 44g, Carbs 119g, Protein 25g



#### 1. Cook rice & asparagus

Bring a large saucepan of **salted water** to a boil. Trim bottom 2 inches from **asparagus**, then cut on an angle into ¼-inch pieces. Add **rice** to boiling water and cook until al dente, about 12 minutes. Add asparagus to saucepan with rice and cook until just tender, 1–2 minutes more. Drain. Rinse with cold water, and drain again.



#### 2. Prep ingredients

Meanwhile, drain and rinse **beans**. Trim ends from **scallions**, then thinly slice. Peel **2 large cloves garlic**; finely chop 1 clove, and thinly slice the 2nd. Finely grate **Parmesan**. Into a large bowl, finely grate ½ **teaspoon lemon zest**, then squeeze about **2½ tablespoons lemon juice**.



#### 3. Make dressing

Into the large bowl with **lemon juice** and **zest**, add the **finely chopped garlic**, and **1 tablespoon water**. Whisk in **5 tablespoons oil**. Season to taste with **salt** and **pepper**. Add **beans** and **scallions**. Stir to combine.



#### 4. Add rice & asparagus

Add **rice**, **asparagus**, and **half of the Parmesan** to the bowl with **beans** and toss to combine. Season to taste with **salt** and **pepper**. Transfer to a serving bowl. Sprinkle with **remaining Parmesan**.



#### 5. Finish & serve

In a small skillet, heat **1½ tablespoons oil** over medium-high. Add **sliced garlic** and cook, stirring frequently, until barely golden, about 30 seconds. Remove from heat (garlic will continue to brown off heat). Drizzle garlic and oil over risotto. Enjoy!



#### 6. Take it to the next level

If you want to up the veggie ante in this risotto, you could add just about whatever your heart desires: arugula, baby spinach, peas, halved grape tomatoes. The world is your risotto!