



Risotto Primavera

with Asparagus, Leeks & Peas



30-40min



2 Servings

This luxurious spring vegetable dish is food therapy for anyone with a risotto phobia! The process is really quite simple. After toasting the rice in the pot for a minute or so, hot liquid is added a little at a time and cooked until it's almost absorbed. Stirring continuously helps release the rice's starch, creating a creamy sauce. (The hit of fontina at the end doesn't hurt either.)

What we send

- 7 oz leek
- ½ lb asparagus
- 2½ oz peas
- 1 pkt vegetable broth concentrate
- 5 oz baby spinach
- 5 oz arborio rice
- 2 oz shredded fontina ¹

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)

Tools

- medium saucepan
- small saucepan

Allergens

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

Nutrition per serving

Calories 660kcal, Fat 26g, Carbs 90g, Protein 19g



1. Prep leek & asparagus

Halve **leek** lengthwise. Rinse under running water to remove any grit, then pat dry. Thinly slice half of the leeks crosswise, keeping dark greens separate (save rest for own use).

Trim and discard woody ends from **asparagus**; thinly slice at an angle, leaving 1-inch tips whole.



2. Sauté vegetables

Heat **2 teaspoons oil** in a medium saucepan over medium-high. Add **leek dark greens** and cook until bright green and barely softened, about 2 minutes. Add **asparagus**; season with **a pinch each of salt and pepper**. Cook until crisp-tender, about 2 minutes more. Add **peas**; cook, stirring, about 2 minutes. Transfer vegetables to a bowl. Wipe out saucepan; reserve for step 4.



3. Prep risotto & salad

In a small saucepan, combine **broth concentrate, 3 cups water**, and **¾ teaspoon salt**. Bring to a boil. Cover and keep warm over low heat.

In a small bowl, combine **½ tablespoon red wine vinegar** with **1 tablespoon water**.

In a large bowl, whisk **1 tablespoon each of red wine vinegar and oil**; season with **salt and pepper**. Add **spinach**, but do not toss.



4. Sauté leeks & rice

Heat **2 teaspoons oil** in reserved saucepan over medium-high. Add **leek whites and tender greens** and cook, stirring until just softened, 2 minutes. Add **1 cup rice** and cook, stirring until no longer translucent, about 2 minutes. Add **vinegar-water mixture** and cook, stirring until evaporated.



5. Cook risotto

Add **½ cup warm broth** to **rice** and cook over medium heat, stirring occasionally, until nearly absorbed, 1-2 minutes. Continue adding ½ cup broth at a time, stirring until nearly absorbed with each addition, 20-22 minutes. Rice will be al dente and suspended in a thick, creamy sauce.



6. Finish risotto & serve

Add **cheese** and **sautéed vegetables**; season to taste with **salt**. Cook over low heat, stirring, until cheese is melted, 1-2 minutes. If necessary, stir in **1 tablespoon of water** at a time to loosen **risotto**. Toss **spinach salad**.

Serve **risotto** and spinach drizzled with **oil** and garnished with **pepper**. Enjoy!