

DINNERLY



Broccoli & Cheddar Risotto with Fried Onions

 30-40min  2 Servings

We bet you've had risotto before, but have you had x-tra cheddary risotto topped with tender broccoli and crispy fried onions? We didn't think so, and that's why we're bringing you this deliciousness. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 1 yellow onion
- 5 oz arborio rice
- ¼ oz mushroom seasoning
- 2 (2 oz) shredded cheddar-jack blend¹
- ½ oz fried onions

WHAT YOU NEED

- kosher salt & ground pepper
- butter¹
- olive oil

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 730kcal, Fat 41g, Carbs 73g, Protein 24g



1. Prep veggies & salt water

Cut **broccoli** into 2-inch florets, if necessary. Halve **onion**; cut one half into ½-inch pieces (save other half for own use).

In a liquid measuring cup, stir to combine **4 cups warm tap water** and **½ teaspoon salt**; set aside until step 3.



4. Broil broccoli

While **risotto** cooks, preheat broiler with a rack in the upper third.

Toss **broccoli** on a rimmed baking sheet with **1 tablespoon oil**; season with **salt and pepper**. Broil on upper oven rack until charred in spots and tender, 8–10 minutes.



2. Cook onions & toast rice

Heat **2 tablespoons butter** in a medium skillet over medium. Add **onions** and **a pinch each of salt and pepper**. Cook, stirring occasionally, until softened and translucent, about 5 minutes.

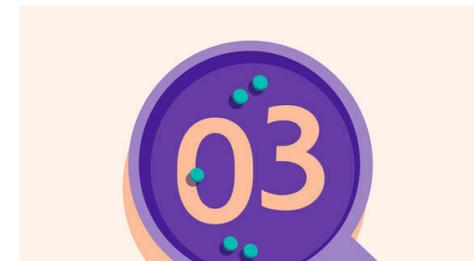
Add **rice** and cook, stirring, until lightly toasted, 2 minutes more.



5. Finish & serve

To skillet with **risotto**, stir in **mushroom seasoning** and **half of the cheese** until melted. Season to taste with **salt and pepper**. Fold in **half of the broccoli**.

Serve **risotto** on plates topped with **remaining broccoli, cheese, and fried onions**. Enjoy!



3. Cook risotto

To skillet with **rice**, add **½ cup of the salted water**. Cook, stirring frequently, until nearly absorbed, 1–2 minutes. Continue adding **½ cup water** at a time; cook, stirring, until nearly absorbed before adding more, 25–30 minutes total. Rice should be al dente and suspended in a thick **sauce** (see step 6!).



6. Risotto cooking tip!

We know a lot of stirring can be tough on the wrists, but push through! Stirring the risotto frequently while cooking helps release the starches in the rice, creating a creamy and thick sauce.