

# DINNERLY



## No-Stir Mushroom & Pea Risotto with Parmesan



30-40min



2 Servings

As much as we love risotto, we don't love stirring it until our wrists go numb. Good thing this baked risotto lets the oven do all the hard work for you. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

### WHAT WE SEND

- 1 yellow onion
- ½ lb mushrooms
- 1 pkt vegetable broth concentrate
- 2 (5 oz) arborio rice
- 5 oz peas
- 2 (¾ oz) Parmesan <sup>1</sup>

### WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- 4 Tbsp butter <sup>1</sup>

### TOOLS

- microplane or grater
- medium Dutch oven or ovenproof pot with lid

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 450kcal, Fat 15g, Carbs 68g, Protein 12g



#### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center.

Finely chop **onion** and **2 teaspoons garlic**. Thinly slice **mushrooms**. Finely grate **Parmesan**, if necessary.

Combine **vegetable broth concentrate** with **5 cups hot tap water** and season with **1 teaspoon salt**.



#### 2. Sauté mushrooms

Melt **2 tablespoons butter** in a medium Dutch oven or ovenproof pot over medium-high. Add **mushrooms** and **onions**; season with **salt** and **pepper**. Cook, stirring occasionally, until mushrooms are lightly browned and dry, 6–7 minutes.



#### 3. Start risotto

In same pot, add **chopped garlic** and **rice** and continue to cook, stirring, over medium-high until garlic is fragrant and rice lightly toasted, 1–2 minutes. Stir in **broth** and bring to a boil.



#### 4. Cook risotto

Cover pot and bake on middle oven rack until **rice** is tender and **sauce** is thick and creamy, about 15–18 minutes. Remove from oven and stir **peas** into **risotto**. Cover and set aside off heat until peas warmed through, 2 minutes.



#### 5. Finish & serve

Stir in **2 tablespoons butter** and **¾ of the Parmesan**. Season **risotto** to taste with **salt** and **pepper**.

Serve with **remaining Parmesan** sprinkled over top, if desired. Enjoy!



#### 6. Add a protein!

We made this a veggie-centric meal on purpose, but if you have carnivores at your table, then add a protein pack! Top your risotto with sautéed shrimp or grilled chicken breasts.