

# MARLEY SPOON



## Baked Fontina & Broccoli Risotto

with Peas & Fresh Chives



30-40min



2 Servings

Arborio rice is an Italian short-grain rice, best known as the star ingredient in risotto. The grain has a high starch content, and when cooked, releases that starch into the cooking liquid, resulting in a thick and creamy sauce surrounding al dente grains.



## What we send

- ½ lb broccoli
- garlic (use 2 large cloves)
- 1 medium yellow onion
- 5 oz arborio rice
- 3 (¾ oz) pieces fontina <sup>7</sup>
- ¼ oz fresh chives
- 2 pkts cream cheese <sup>7</sup>
- 2½ oz peas

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- medium Dutch oven or ovenproof pot with lid

## Allergens

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

## Nutrition per serving

Calories 690kcal, Fat 34g, Carbs 78g, Protein 23g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in center. Trim stem ends from **broccoli**, then cut crowns into ½-inch florets. Peel and finely chop **2 teaspoons garlic**. Halve **onion**, peel, and finely chop.



### 2. Sauté broccoli

Heat **1 tablespoon oil** in a medium Dutch oven or ovenproof pot with a lid over medium-high. Add **broccoli** to pot, then season with **salt** and **pepper**. Cook until just crisp-tender, 2-3 minutes. Transfer to a bowl. Wipe out pot and return to stovetop.



### 3. Sauté aromatics

Heat **1 tablespoon oil** in same pot over medium. Add **onions, chopped garlic**, and **1 teaspoon salt**. Cook, stirring occasionally, until veggies are translucent and softened, about 5 minutes.



### 4. Bake risotto

Add **rice** to pot with **veggies**. Cook, stirring, until rice is lightly toasted, 2-3 minutes. Add **½ cup water** and cook, stirring, until liquid is absorbed, 30 seconds. Add **3 cups water** to pot, then cover and bring to a boil. Bake on center oven rack until water is absorbed and rice is tender, about 20 minutes (watch closely as ovens vary). Remove pot from oven. Switch oven to broil.



### 5. Finish risotto

While **risotto** bakes, coarsely chop **all of the fontina**. Thinly slice **chives**. Once rice is tender, add **all of the cream cheese** and stir until incorporated. Stir in **peas, broccoli**, and **half of the chives**. Season to taste with **salt** and **pepper**.



### 6. Broil & serve

Sprinkle **fontina** over **risotto**. Broil on center oven rack until cheese is melted and browned in spots, 5-7 minutes (watch closely). Serve **baked risotto** sprinkled with **remaining chives**. Enjoy!