



Cheesy Baked 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
- 1 medium yellow onion
- 5 oz arborio rice
- ¼ oz fresh chives
- 4 oz cheddar ⁷
- 2 oz cream cheese ⁷
- 5 oz peas

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium Dutch oven or ovenproof pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 640kcal, Fat 31g, Carbs 78g, Proteins 21g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Trim stem ends from **broccoli**, then cut crowns into ½-inch florets, if necessary. Finely chop **2 teaspoons garlic**. Finely chop **onion**.



2. Sauté broccoli

Heat **1 tablespoon oil** in a medium Dutch oven or ovenproof pot over medium-high. Add **broccoli** and 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 season with **salt**. Cook, stirring occasionally, until onions are translucent and softened, about 5 minutes.



4. Bake risotto

Add **rice** to pot with **onions**. 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; cover and bring to a boil. Bake on center oven rack until water is absorbed and rice is tender, about 20 minutes (check occasionally as ovens vary). Remove pot from oven. Switch oven to broil.



5. Finish risotto

While **risotto** bakes, thinly slice **chives**. Coarsely grate **cheddar**, if necessary. 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 **cheddar** over **risotto**. Broil on center oven rack until **cheese** is melted and browned in spots, 5-7 minutes (watch closely as broilers vary). Serve **baked risotto** sprinkled with **remaining chives**. Enjoy!