



Easy Prep! Baked Shrimp Risotto

with Roasted Broccoli



30min



2 Servings

What we send

- 10 oz pkg shrimp ²
- 5 oz arborio rice
- garlic
- $\frac{3}{4}$ oz Parmesan ⁷
- 1 lemon
- 6 oz tomato paste
- $\frac{1}{4}$ oz fresh parsley
- 1 pkt seafood broth concentrate ^{2,4}
- $\frac{1}{2}$ lb broccoli

What you need

- kosher salt & ground pepper
- 3 tablespoons olive oil
- 2 tablespoons unsalted butter ⁷

Tools

- rimmed baking sheet
- medium Dutch oven or pot with lid

Allergens

Shellfish (2), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal



1. Prep ingredients

Preheat oven to 400° F with racks in center and bottom third.

Finely chop 2 teaspoons garlic. Cut broccoli into 1-inch florets if necessary. Pat shrimp dry and season with salt and pepper.



4. Cook broccoli

While risotto cooks, on rimmed baking sheet, toss broccoli with 2 tablespoons oil and season with salt and pepper. Transfer to lower oven rack and roast until tender and charred, 18-20 minutes.



2. Start risotto

Heat 1 tablespoon oil in medium dutch oven with lid. Add rice and cook, stirring, for 1 minute. Add garlic, 2 tablespoons butter, and 3 tablespoons tomato paste. Cook, stirring, until butter is melted, garlic is fragrant, and tomato paste is slightly caramelized, 1-2 minutes more.



5. Prep garnish

Finely grate parmesan. Coarsely chop parsley. Cut lemon into wedges.



3. Finish risotto

Add 1½ cups water, 1 teaspoon salt, and broth concentrate. Cover and bring to a boil. Uncover, place shrimp on top, and transfer to center oven rack; cook for 15 minutes. Remove from oven and let rest covered for 10 minutes.



6. Finish

Stir risotto and season to taste with salt and pepper. Garnish with a squeeze of lemon, parmesan, and chopped parsley. Serve with extra lemon wedges on the side. Enjoy!