

DINNERLY



No-Stir Shrimp Scampi Risotto

with Spinach & Lemon



20-30min



2 Servings

Everyone knows risotto is kind of a diva. She craves attention and acts up if you don't treat her just right. And all that stirring? We're so over it. So we cooked up this oven-baked risotto that's low-maintenance and doesn't mind if you turn your back a while—in fact, she needs some alone time. When she's ready for her close-up, we stir in some shrimp, spinach, lemon, and a heavy dose of Parmesan. We've got you covered!

WHAT WE SEND

- 1 pkt vegetable broth concentrate
- ¾ oz grated Parmesan ⁷
- 1 lemon
- 8 oz pkg wild US Gulf shrimp (use immediately or freeze) ^{2,17}
- 5 oz pkg arborio rice
- 3 oz pkg baby spinach

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ⁷
- garlic

TOOLS

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

ALLERGENS

Shellfish (2), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 580kcal, Fat 24g, Carbs 63g, Protein 30g

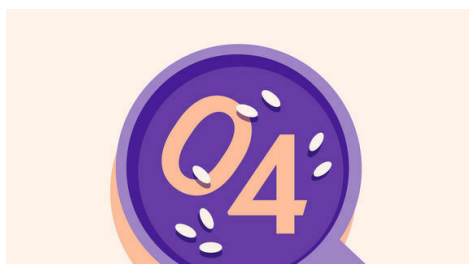


1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Finely chop **2 teaspoons garlic**.

In a liquid measuring cup, stir to combine **vegetable broth concentrate**, **3 cups hot water**, and **½ teaspoon salt**.

Finely grate **lemon zest**, then separately squeeze **2 teaspoons juice** into a small bowl; cut any **remaining lemon** into wedges.



4. Cook risotto

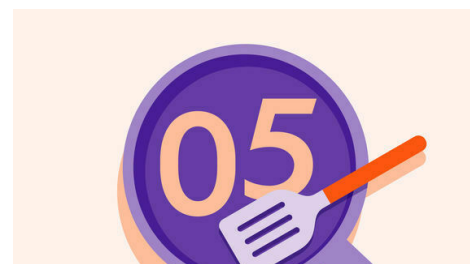
Cover pot and bake on center oven rack until **rice** is tender and suspended in a thick sauce, 15–25 minutes. Add **shrimp** and **spinach** to **risotto**, stirring until spinach is just wilted and shrimp is warm, about 2 minutes. Stir in **lemon juice**, **1 tablespoon butter**, **¾ of the Parmesan**, and **½ teaspoon lemon zest**. Season to taste with **salt** and **pepper**.



2. Sauté shrimp

Rinse **shrimp**, then pat very dry. (First thaw under cool running water, if necessary.) Season with **a pinch each of salt and pepper**.

Heat **1 tablespoon oil** in a medium Dutch oven (or ovenproof pot with lid) over medium-high. Add shrimp and cook, stirring once or twice, until pink and just cooked through, about 2 minutes. Transfer to a plate.



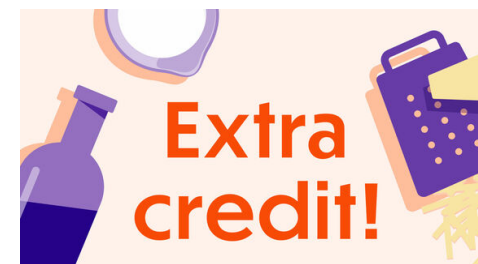
5. Finish & serve

Serve **shrimp scampi risotto** with **remaining Parmesan** and **any remaining lemon zest** sprinkled over top. Pass **any lemon wedges** at the table for squeezing, if desired. Enjoy!



3. Start risotto

Add **1 tablespoon oil** or **butter** and **chopped garlic** to same pot; cook, stirring, over medium-high heat until garlic is sizzling, about 1 minute. Add **rice** and cook, stirring, until lightly toasted, about 2 minutes. Stir in **broth mixture** and bring to a boil.



6. Make it last!

Leftover garlic and lemon? Make a classic Italian condiment, gremolata, by combining lemon zest with chopped garlic and parsley. Toss the gremolata with a side of roasted mushrooms or sprinkle it over a piece of seared steak or grilled fish.