

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

- garlic (use 2 large cloves)
- 1 pkt seafood broth concentrate ^{2,3}
- ¾ oz piece Parmesan ¹
- 1 lemon
- 8 oz pkg shrimp ³
- 5 oz arborio rice
- 3 oz baby spinach

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ¹

TOOLS

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

ALLERGENS

Milk (1), Fish (2), Shellfish (3). 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 **broth concentrate**, **3 cups hot water**, and **½ teaspoon salt**. Finely grate **Parmesan**. Finely grate **lemon zest**, then separately squeeze **2 teaspoons juice** into a small bowl; cut any remaining lemon into wedges.



2. Sauté shrimp

Pat **shrimp** dry, then season with **a pinch each of salt and pepper**. Heat **1 tablespoon oil** in a medium Dutch oven (or ovenproof lidded pot) over medium-high. Add shrimp and cook, stirring once or twice, until pink and just cooked through, about 2 minutes. Transfer to a plate.



3. Start risotto

Add **1 tablespoon oil or butter** and **chopped garlic** to same pot and cook, stirring, over medium-high 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.



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 carefully (pot will be hot!), until spinach is just wilted and shrimp is warm, about 2 minutes. Stir in **lemon juice**, **1 tablespoon butter**, **¾ of the Parmesan** (save rest for serving), and **½ teaspoon lemon zest**.



5. Finish & serve

Season **risotto** to taste with **salt** and **pepper**. 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!



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.