

DINNERLY



Italian Wedding Risotto with Spinach & Ready to Heat Meatballs



30-40min



2 Servings

Risotto this good is cause for celebration (no nuptials required). Our ready to heat meatballs cut down on prep time so you can focus on stirring that risotto to creamy perfection. Add in wilted spinach and grated Parmesan, and you just might find yourself saying "I do." We've got you covered!

WHAT WE SEND

- 1 pkt chicken broth concentrate
- 1 yellow onion
- ½ lb pkg ready to heat beef meatballs
- 5 oz arborio rice
- ¾ oz Parmesan ⁷
- 5 oz baby spinach

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- butter ⁷
- white wine vinegar (or vinegar of your choice) ¹⁷

TOOLS

- medium skillet
- microplane or grater

COOKING TIP

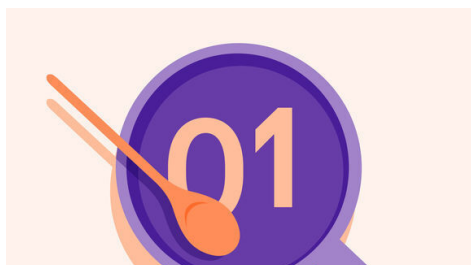
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ALLERGENS

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

NUTRITION PER SERVING

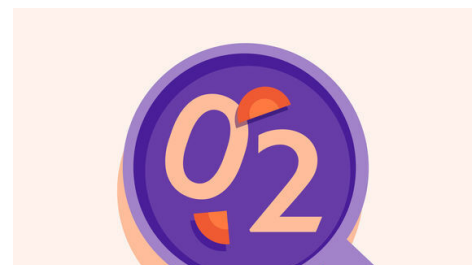
Calories 920kcal, Fat 56g, Carbs 100g, Protein 29g



1. Prep ingredients

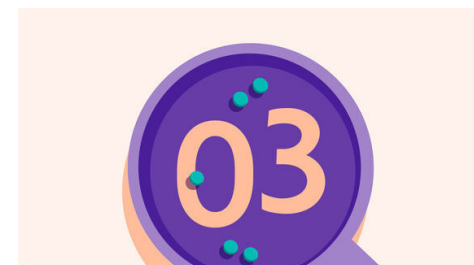
In a liquid measuring cup, stir to combine **chicken broth concentrate**, **3½ cups water**, and **¾ teaspoon salt**. Finely chop **onion**. Finely chop **2 teaspoons garlic**.

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **meatballs**; cook, turning occasionally, until browned and warmed through, 3–5 minutes. Transfer to a plate and cover with foil to keep warm.



2. Start risotto

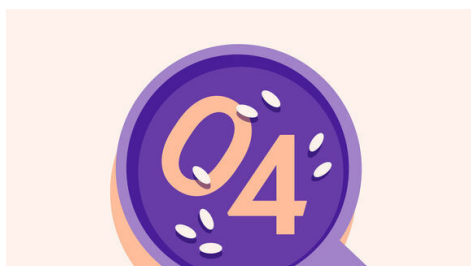
Melt **1 tablespoon butter** in same skillet over medium-high heat. Add **onion**; cook, stirring, until softened, 3–4 minutes. Add **rice**; cook, stirring, until toasted, 2–3 minutes. Add **chopped garlic**; cook until fragrant, 30 seconds. Add **½ cup of the broth mixture** and **½ tablespoon vinegar**. Cook over medium heat, stirring occasionally, until liquid is nearly absorbed, 1–2 minutes.



3. Cook risotto

Continue adding **½ cup of the remaining broth** at a time, stirring after each addition, until liquid is nearly absorbed, 20–22 minutes. **Rice** should be al dente and suspended in a thick sauce.

Meanwhile, finely grate **Parmesan**, if necessary.



4. Finish & serve

Stir **spinach** into **risotto** until just wilted, 1–2 minutes. Stir in **meatballs**, **half of the Parmesan**, and **2 tablespoons butter**. Season to taste with **salt** and **pepper**.

Serve **Italian wedding risotto** topped with **remaining Parmesan**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!