



## Mixed Grain Risotto

with Spinach and Charred Scallions



30-40min



2 Servings

This humble risotto needs barely any work: minimal stirring, few ingredients, and no butter. And yet it might be the creamiest risotto we've ever tasted. Red quinoa, pearl barley and steel-cut oats simmer over low heat while scallions blister in the oven. At the very end, we whisked in Parmesan and spinach for added creaminess and pockets of green. The final touch: those charred scallions drape...



## What we send

- scallions
- garlic clove
- red quinoa
- pearl barley
- vegetable broth
- baby spinach

## What you need

- coarse salt
- freshly ground black pepper
- olive oil

## Tools

- medium skillet

**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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 430.0kcal



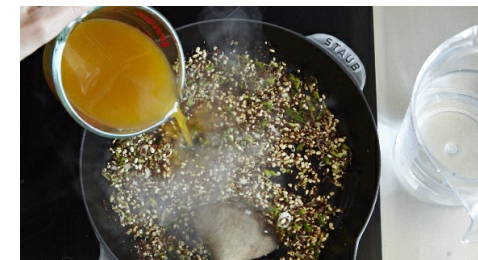
### 1. Prep ingredients

Trim roots from scallions. Thinly slice 2 of the scallions. Peel and finely chop garlic. Finely grate Parmesan.



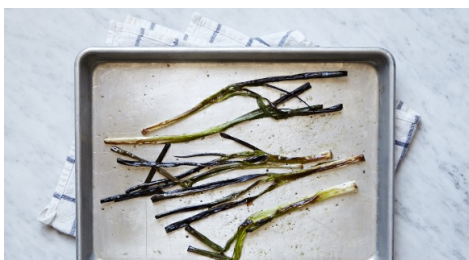
### 2. Sauté aromatics

Heat 1 tablespoon oil in a medium skillet over medium high heat. Add scallions and garlic and cook, stirring, until softened, about 2 minutes. Season with salt and pepper.



### 3. Cook grains

Add quinoa, barley, and oats and cook, stirring, until quinoa begins to pop, about 3 minutes. Add vegetable broth and 3 cups water and bring to a simmer. Cook, stirring occasionally, until grains are tender and liquid is mostly absorbed, 25-30 minutes.



### 4. Broil scallions

Meanwhile, preheat broiler with rack in highest position. Toss whole scallions with 2 teaspoons olive oil and season with salt and pepper. Broil, flipping halfway through, until lightly charred, about 4 minutes.



### 5. Finish risotto

Stir spinach and almost all of Parmesan into risotto (reserve some for serving), stirring until spinach wilts, about 1 minute; season with salt and pepper.



### 6. Serve

Serve risotto topped with charred scallions and a bit of Parmesan. Enjoy!