

DINNERLY



Pumpkin Risotto with Fried Sage & Pumpkin Seed-Arugula Salad



30-40min



2 Servings

If you've lived life up until now without tasting pumpkin risotto, it's time to put on your cheffiest apron. Imagine a big bowl of silky, creamy, Parmesan-pumpkin goodness topped with delicate, crispy sage leaves. A perfect risotto may take some time and some dedicated stirring, but the result is your very own restaurant-worthy dish. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 2 (¾ oz) Parmesan ¹
- 15 oz can pumpkin purée
- ¼ oz fresh sage
- 5 oz arborio rice
- 3 oz mascarpone ¹
- 1 bag arugula
- 1 oz pumpkin seeds

WHAT YOU NEED

- kosher salt & ground pepper
- butter ¹
- white wine vinegar (or vinegar of your choice)
- olive oil
- sugar

TOOLS

- microplane or grater
- medium nonstick skillet

ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 940kcal, Fat 67g, Carbs 71g, Protein 24g



1. Prep ingredients

Finely chop **half of the onion** (save rest for own use). Grate **half of the Parmesan**; use a vegetable peeler to shave remaining Parmesan.

In a liquid measuring cup, stir to combine **3½ cups water**, **¾ cup pumpkin purée**, and **¾ teaspoon salt**.

Pick **sage leaves** from stems (tear in half if large); discard stems.



4. Cook risotto

Continue adding **½ cup of the remaining pumpkin** 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.

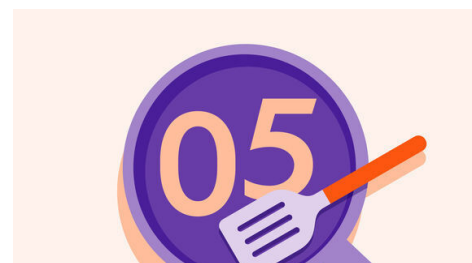
Off heat, stir in **grated Parmesan** and **half of the mascarpone** (save rest for own use). Season to taste with **salt** and **pepper**.



2. Fry sage leaves

In a medium nonstick skillet over medium-low heat, melt **2 tablespoons butter**. Add **sage**; cook, stirring and flipping occasionally, until edges curl and butter is amber colored, 5–6 minutes (careful, may burn easily). Transfer sage to a paper towel-lined plate.

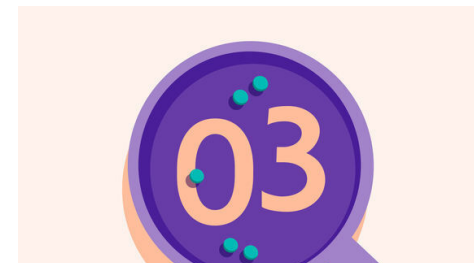
Pour **browned butter** into a small bowl. Reserve skillet.



5. Make salad & serve

In a medium bowl, whisk together **remaining onions**, **2 tablespoons oil**, **2 teaspoons vinegar**, and **a pinch of sugar**. Season to taste with **salt** and **pepper**. Add **arugula** and **shaved Parmesan**; toss to coat. Sprinkle with **pumpkin seeds**.

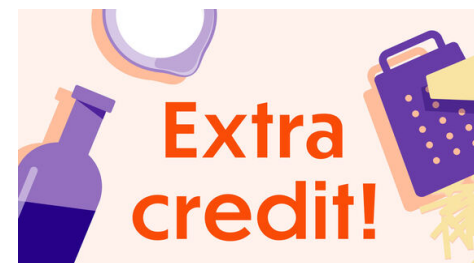
Serve **pumpkin risotto** with **fried sage leaves** and **browned butter** over top (remelt in microwave, if needed). Enjoy!



3. Cook onions & toast rice

Melt **1 tablespoon butter** in same skillet over medium-high. Add **all but 1 tablespoon of the onions**; cook, stirring occasionally, until translucent, 3–4 minutes. Add **rice** and cook, stirring, until toasted, 2–3 minutes.

Add **½ cup of the pumpkin mixture** and **2 teaspoons vinegar**. Cook over medium heat, stirring occasionally, until liquid is nearly absorbed, 1–2 minutes.



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!