





Risotto Primavera

with Asparagus, Leeks & Peas

 30-40min  2 Servings

This luxurious spring vegetable dish is food therapy for anyone with a risotto phobia! The process is really quite simple. After toasting the rice in the pot for a minute or so, hot liquid is added a little at a time and cooked until it's almost absorbed. Stirring continuously helps release the rice's starch, creating a creamy sauce. (The hit of fontina at the end doesn't hurt either.)

What we send

- 7 oz leek
- ½ lb asparagus
- 2½ oz peas
- 1 pkt vegetable broth concentrate
- 1 oz champagne or golden balsamic vinegar (use 1½ Tbsp)
- 3 oz baby spinach
- 2 oz shredded fontina ⁷
- 5 oz arborio rice

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium saucepan
- small saucepan

Allergens

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

Nutrition per serving

Calories 660kcal, Fat 26g, Carbs 90g, Protein 19g



1. Prep ingredients

Halve **leek** lengthwise, then rinse under running water to remove any grit. Pat leek dry, then thinly slice half of the leek crosswise, keeping dark greens separate (save rest for own use). Trim and discard bottom 2 inches from **asparagus**; thinly slice starting at the the bottom on an angle, leaving 1 inch of the tips whole.



4. Sauté leeks & rice

Heat **2 teaspoons oil** in the reserved saucepan over medium-high. Add **leek whites and tender greens** and cook, stirring until just softened, 2 minutes. Add **1 cup of the rice** and cook, stirring until no longer translucent, about 2 minutes. Add **vinegar-water mixture** from small bowl and cook, stirring until evaporated.



2. Sauté vegetables

Heat **2 teaspoons oil** in a medium saucepan over medium-high. Add **leek dark greens** and cook until bright green and barely softened, about 2 minutes. Add **asparagus**, season with **a pinch each of salt and pepper**, and cook until crisp-tender, about 2 minutes more. Add **peas**, cook, stirring, about 2 minutes. Transfer vegetables to a bowl. Wipe out saucepan; reserve for step 4.



5. Cook risotto

Add **½ cup heated broth** to **rice** and cook over medium heat, stirring occasionally, until nearly absorbed, 1-2 minutes. Continue adding broth, ½ cup at a time, stirring until nearly absorbed with each addition, 20-22 minutes total. Rice will be al dente and suspended in a thick, creamy sauce.



3. Prep risotto & salad

In a small saucepan, combine **broth concentrate, 3 cups water** and **¾ teaspoon salt** and bring to a boil. Cover and keep warm over low heat. In a small bowl, combine **½ tablespoon of the vinegar** with **1 tablespoon water**. In a large bowl, whisk **1 tablespoon each of vinegar and oil**; season with **salt** and **pepper**. Add **spinach**, but do not toss.



6. Finish risotto & serve

Add **cheese** and **sautéed vegetables**; season to taste with **salt**. Cook over low heat, stirring, until cheese is melted, 1-2 minutes. If necessary, stir in **1 tablespoon of water** at a time to loosen risotto. Toss **spinach salad** and transfer to bowls. Add **risotto**, drizzle with **oil** and garnish with **pepper**. Enjoy!