



In your box

- .6 oz. Butter
- 1 Tbsp. Miso Paste
- ¾ cup Arborio Rice
- 2 fl. oz. White Cooking Wine
- 5 oz. Corn Kernels
- 1 Roma Tomato
- 2 Garlic Cloves
- 1 oz. Grated Parmesan
- 2 Tbsp. Basil Pesto
- 4 oz. Burrata Cheese



Burrata & Pesto Risotto

with tomato vinaigrette and roasted corn

NUTRITION per serving—Calories: 739, Carbohydrates: 79g, Fat: 34g, Protein: 27g, Sodium: 1540mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
40-50 min.

Cook Within
7 days

Difficulty Level ● ● ●
Expert

Spice Level 🌶️ 🌶️ 🌶️
Not Spicy

① You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, 2 Medium Pots, Mixing Bowl

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat the broiler
- Set **butter** on counter to soften
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **Parmesan**



1

Start the Broth and Rice

- Bring a medium pot with 4 cups **water** and **miso** to a boil. *This will be your broth.* Once broth is boiling, reduce heat to low.
- Heat 1 tsp. **olive oil** in another medium pot over medium heat. Add **Arborio rice** to hot pot and stir constantly until rice is lightly browned, 2-3 minutes.
- Add **white cooking wine** to pot with rice and stir constantly until almost evaporated, 1 minute.



2

Make the Risotto

- Add 1 cup **hot broth** to pot with **rice**. *Rice should just be covered by broth.* Stir often until nearly all liquid is absorbed.
- Add ½ cup broth and stir often again until nearly all liquid is absorbed. Repeat this process, stirring often, 18-20 minutes.
- *Taste risotto as you cook, checking for tenderness. When rice has no more "bite" or crunch, it's done. There may be broth left.*
- While risotto cooks, prepare ingredients.



3

Prepare the Ingredients

- Halve **tomato** lengthwise.
- Mince **garlic**.



4

Roast the Corn and Tomato Halves

- Combine softened **butter** and **garlic** in a mixing bowl.
- Place **corn** on one half of prepared baking sheet. Spread into a single layer on its half. Drop small pieces of **garlic butter** evenly over corn, and season with ¼ tsp. **salt** and a pinch of **pepper**. Wipe bowl clean.
- Place **tomato halves** on empty half of baking sheet and toss with 1 tsp. **olive oil**. Turn cut side down and broil 3 minutes.
- Carefully flip tomatoes and stir corn. Broil again until corn is slightly charred and tomatoes are softened, 2-3 minutes.



5

Make Tomato Vinaigrette and Finish Risotto

- Place **tomatoes** on a cutting board and cool, 5 minutes. Once cool, coarsely chop and transfer to mixing bowl used for garlic butter. Combine with 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**.
- When rice is fully tender, stir in **Parmesan** (reserve a pinch for garnish) and **corn**. *If risotto isn't creamy, stir in ¼ cup remaining broth.*
- Plate dish as pictured on front of card, garnishing risotto with **pesto**, tomato vinaigrette, remaining Parmesan, and **burrata**. *We recommend stirring burrata into rice for a super creamy dish! Bon appétit!*