



#### In your box

¼ oz. Parsley  
4 tsp. Mirepoix Base  
8 oz. Broccoli Florets  
1 Shallot  
2 Garlic Cloves  
1 oz. Grated Parmesan  
¾ cup Arborio Rice  
2 oz. White Cooking Wine  
2 oz. Shredded Cheddar Cheese  
.6 oz. Butter



## Broccoli Parmesan Risotto

with cheddar and shallot

NUTRITION per serving—Calories: 624, Carbohydrates: 71g, Fat: 27g, Protein: 23g, Sodium: 1249mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
50-60 min.

Cook Within  
7 days

Difficulty Level ● ● ●  
Expert

Spice Level 🌶️ 🌶️ 🌶️  
Not Spicy

## ① You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, Small Pot, Medium Pot

## 👑 Before you cook

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

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **parsley**



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### Prepare the Ingredients

- Prepare broth by bringing a small pot with 4 cups **water** and **mirepoix base** to a boil.
- While broth heats, cut **broccoli** into bite-sized pieces.
- Halve and peel **shallot**. Cut halves into ¼" dice.
- Mince **garlic**.
- Stem and mince **parsley**.



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### Start the Vegetables

- Toss **broccoli, shallot**, 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** together on prepared baking sheet. Massage oil and seasoning into broccoli.
- Spread into a single layer and roast in hot oven until tender but still crisp, 10-12 minutes.
- Remove from oven. *Vegetables will finish cooking in a later step.*



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### Finish the Vegetables

- Carefully sprinkle **Parmesan** over **broccoli** and roast again until broccoli is lightly browned, 4-6 minutes.
- Tent cooked vegetables with foil.
- While vegetables roast, start risotto.



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### Start the Risotto

- Place a medium pot over medium-high heat. Add 1 tsp. **olive oil**, **Arborio rice**, and **garlic** to hot pot. Stir constantly until rice is toasted and opaque, 1-2 minutes.
- Add **white wine** and stir constantly until evaporated, 30 seconds.
- Add 1 cup **boiling water-mirepoix broth**. *Rice should just be covered by broth.* Stir constantly until nearly all liquid is absorbed, 4-6 minutes.



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### Finish Risotto and Finish Dish

- Add ½ cup **boiling water-mirepoix broth** and stir constantly until almost completely absorbed. Repeat this process, stirring often, 18-20 minutes.
- *Taste as you cook, checking for tenderness. When rice has no more "bite" or crunch, it's done. There may be broth left.*
- Remove from burner and stir in **cheddar**, **butter**, half the **parsley** (reserve remaining for garnish), ¼ tsp. **salt**, and a pinch of **pepper**.
- Plate dish as pictured on front of card, topping risotto with **vegetables** and garnishing with remaining parsley. Bon appétit!