



#### In your box

2 tsp. Mirepoix Base  
1 Sage Sprig  
8 oz. Butternut Squash, Cubed  
1 Shallot  
1/2 oz. Light Brown Sugar  
1 oz. Walnut Halves  
.75 cup Arborio Rice  
3 fl. oz. White Cooking Wine  
1 oz. Butter  
1 oz. Pecorino Cheese



## Roasted Butternut Squash Risotto

with candied walnuts

NUTRITION per serving—Calories: 697, Carbohydrates: 91g, Fat: 30g, Protein: 10g, Sodium: 1381mg.  
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  
2 Medium Pots, Baking Sheet

## 👑 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**
- Bring 4 cups **water** to a boil in a medium pot
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **sage**



1

### Roast the Butternut Squash

- Place **butternut squash** on prepared baking sheet and toss with 1 tsp. **olive oil**, 1/4 tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into squash.
- Spread into a single layer. Roast in hot oven until tender, 26-30 minutes.
- While squash roasts, prepare ingredients.



2

### Prepare Ingredients and Candy Walnuts

- Peel and mince **shallot**.
- Stem and mince **sage**.
- Place another medium pot over medium-high heat. Add **brown sugar** and 1 Tbsp. **water** to hot pot. Stir until sugar is dissolved, 1-2 minutes.
- Add **walnuts**. Once water starts bubbling, stir often until syrup forms and walnuts are coated and glazed, 1-2 minutes.
- Carefully, transfer walnuts to a plate. Spread into a single layer and let cool. *Hot nut alert! Walnuts will be very hot.*
- Reserve pot; no need to wipe clean.



3

### Start the Risotto

- Return pot used to candy walnuts to medium-high heat. Add 1 tsp. **olive oil**, **Arborio rice**, and **shallot** and cook until aromatic, 1-2 minutes.
- Add **white wine** and stir, scraping bottom of pot, until mostly evaporated, 1-2 minutes.
- Add 1 cup **boiling water** and **mirepoix base** to pot with rice. *Rice should just be covered by broth.* Stir often until nearly all broth is absorbed.



4

### Finish the Risotto

- Add 1/2 cup **boiling water** and stir often again until broth is nearly all 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.*
- Remove from burner and stir in **butter**, **cheese**, **sage** (to taste, reserving a pinch for garnish), 1/4 tsp. **salt**, and a pinch of **pepper**.



5

### Finish the Dish

- Stir **butternut squash** into risotto.
- Plate dish as pictured on front of card, garnishing with **candied walnuts** and reserved **sage**. Bon appétit!