



In your box

- 6 oz. Ditalini
- 2 Zucchini
- 1 Shallot
- 1¾ oz. Julienned Sun-Dried Tomatoes
- ¼ cup Panko Breadcrumbs
- 4 fl. oz. White Cooking Wine
- 3 oz. Fontina Cheese Slices
- .6 oz. Butter
- 2 oz. Baby Spinach
- 2 oz. Peas

CONTAINS milk, wheat



Ditalini Pasta Risotto

with sun-dried tomatoes and spinach

NUTRITION per serving—Calories: 719, Carbohydrates: 88g, Fat: 28g, Protein: 27g, Sodium: 1718mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
7 days

Difficulty Level ● □ □ □
Easy

Spice Level □ □ □ □
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper

Large Pot, Colander, Large Pan

👑 Before you cook

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

- Bring a large pot of **water** to a boil
- Thoroughly rinse produce and pat dry



1

Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 9-11 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a colander and set aside.
- Reserve pot; no need to wipe clean.
- While pasta cooks, prepare ingredients.



2

Prepare the Ingredients

- Trim **zucchini** ends, quarter lengthwise, and cut into ½” dice.
- Peel and halve **shallot**. Slice thinly.
- Coarsely chop **sun-dried tomatoes**.



3

Toast Panko and Cook Zucchini

- Place a large pan over medium heat and add 1 tsp. **olive oil**. Add **panko** to hot pan. Stir often until toasted, 2-3 minutes.
- Remove from burner. Remove panko to a plate.
- Wipe pan clean and return to medium-high heat. Add 1 tsp. **olive oil**, **zucchini**, and **shallot** to hot pan. Stir occasionally until lightly browned, 3-4 minutes.
- Remove zucchini and shallot to a plate. Season with ¼ tsp. **salt** and a pinch of **pepper**.



4

Make the Sauce

- Return pot used to cook pasta to medium-high heat and add ½ cup **reserved pasta water**, **wine**, and **sun-dried tomatoes**. Bring to a boil.
- Stir in **pasta**, ¼ tsp. **salt**, and a pinch of **pepper** and return to a boil.
- Once boiling, immediately remove from burner. Tear **cheese** into small chunks and stir into sauce along with **butter**.



5

Make the Risotto

- Add **zucchini**, **shallot**, **spinach**, **peas**, and ¼ tsp. **salt** to pot with sauce. Place over medium heat and stir until spinach is wilted, 1-2 minutes.
- *If sauce is too dry, add remaining pasta water 1 Tbsp. at a time until desired consistency is reached.*
- Plate dish as pictured on front of card, garnishing with **panko**. Bon appétit!