



#### In your box

- 1 Shallot
- 2 Roma Tomatoes
- 2 Garlic Cloves
- 4 oz. Kale
- 1 oz. Fresh Ciliegine Mozzarella
- 1 cup Arborio Rice
- 2 Tbsp. Tomato Paste
- 2 oz. Grated Parmesan
- .6 oz. Butter
- ½ oz. Pine Nuts



## Tomato Risotto

with mozzarella, kale, and pine nuts

NUTRITION per serving—Calories: 731, Carbohydrates: 93g, Fat: 29g, Protein: 27g, Sodium: 1726mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**35-45 min.**

Cook Within  
**7 days**

Difficulty Level ● ● ●  
**Intermediate**

Spice Level ☐ ☐ ☐ ☐  
**Not Spicy**

## 🕒 You will need

Olive Oil, Salt, Pepper

Medium Pot, Heat-Safe Mixing Bowl, Medium Non-Stick Pan

## 👑 Before you cook

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

- Bring 5 cups **water** to a boil in a medium pot
- Thoroughly rinse produce and pat dry



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### Prepare the Ingredients

- Peel and halve **shallot**. Cut into ¼” dice.
- Core **tomatoes** and cut into ¼” dice.
- Mince **garlic**.
- Stem **kale** and coarsely chop.
- Slice **mozzarella** thinly.



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### Start the Risotto

- Carefully, transfer **boiling water** to an heat-safe mixing bowl from pot.
- Place pot used to boil water over medium heat. Add 2 tsp. **olive oil**, **rice**, and **shallot** to hot pot and stir constantly until rice is very lightly toasted, 2-3 minutes.
- Add **tomatoes**, **tomato paste**, and ½ tsp. **salt** and stir, 1 minute.



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### Finish the Risotto

- Add 1 cup **water from mixing bowl** to pot with rice. *Rice should just be covered by water.* Stir constantly, scraping the bottom of the pot, until nearly all water is absorbed.
- Repeat this process as water simmers, stirring constantly, 18-20 minutes.
- Taste **risotto** as you cook, checking for tenderness. When rice has no more “bite” or crunch and has a creamy texture, it’s done. *There may be broth left.*
- Remove from burner and stir in **Parmesan** and **butter**. Season with ¼ tsp. **salt**. Set aside.



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### Cook the Kale

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **pine nuts** and stir constantly until toasted, 1 minute.
- Add **garlic** and cook until aromatic, 30 seconds.
- Stir in ¼ cup **water**, **kale**, ¼ tsp. **salt**, and a pinch of **pepper**. Cover, and cook until wilted and tender, 3-4 minutes.
- Remove from burner.



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### Finish the Dish

- Plate dish as pictured on front of card, garnishing **risotto** with **kale**, **pine nuts**, and **mozzarella**. Bon appétit!