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Baked Risotto

with Butternut Squash and Kale



30-40min



4 Servings

Risotto typically requires continual additions of broth to rice as you constantly stir, but we're cutting down the labor while still maintaining the luxury of this one-pot baked rice dish. Butternut squash adds even more creaminess, thyme adds earthy flavor, and salty parmesan sprinkled on top is the ideal finish to a classic Italian comfort food. Cook, relax, and enjoy!

What we send

- Tuscan kale
- shallot
- fresh thyme
- large cloves garlic
- packets vegetable broth
- arborio rice
- mirin
- diced butternut squash

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- large ovenproof pot with lid

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 480.0kcal, Fat 12.7g, Proteins 14.7g, Carbs 73.6g



1. Prep ingredients

Preheat oven to 400°F. Halve, peel, and finely chop shallot. Peel and finely chop garlic. Remove kale leaves from stems and roughly chop leaves (discard stems). Pick thyme leaves from half of the sprigs and chop.



4. Add mirin

Add mirin, ¼ cup water, ½ teaspoon salt, and a few grinds pepper. Stir until liquid is completely absorbed, about 1 minute.



2. Saute aromatics

Heat 2 tablespoons oil in a large ovenproof pot over medium-high. Add shallots and cook until softened, 2-3 minutes. Add garlic and remaining whole thyme sprigs and cook until fragrant, about 1 minute.



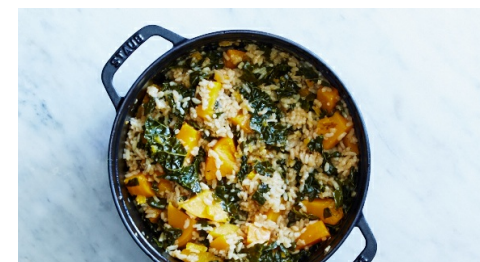
5. Add squash

Stir in butternut squash, 4 cups water, 1 teaspoon salt, and vegetable broth packets. Bring mixture to a boil and stir in kale.



3. Toast rice

Add arborio rice and cook, stirring frequently, until rice is toasted, about 3 minutes.



6. Bake risotto

Cover pot with lid and transfer to oven. Bake until rice is tender and has absorbed most of the liquid, about 20 minutes. Grate Parmesan and stir ½ into the risotto. Remove thyme sprigs and divide risotto among 4 bowls. Sprinkle with remaining Parmesan and chopped thyme and season generously with pepper. Enjoy!