



DINNERLY

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Baked Squash & Kale Risotto with Parmesan

 20-30min  4 Servings

Tucking into a bowl of risotto is a one way ticket to comfort city. The creamy, warming risotto, mixed with good-for-you fall favorites like butternut squash and kale, is then topped with a shower of grated Parmesan cheese. And, instead of all that stirring, you just have to bake it. Make sure that you've cleared your evening for a little relaxation, because you're gonna wanna bask in the risot...

WHAT WE SEND

- garlic clove
- Tuscan kale
- vegetable broth pkt
- butternut squash
- arborio rice
- yellow onion

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

ALLERGENS

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

NUTRITION PER SERVING

Energy 485.0kcal, Fat 21.0g, Proteins 12.0g, Carbs 66.0g



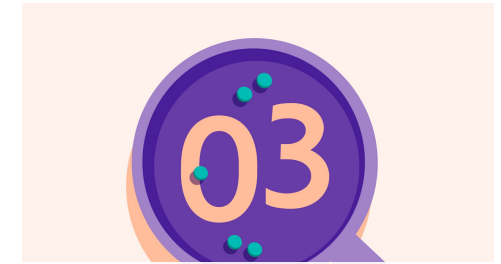
1. Prep ingredients

Preheat oven to 400°F with a rack in the center position. Trim ends from **onion**, then halve, peel, and finely chop (about 2½ cups). Peel and finely chop **2 large garlic cloves** (about 2 tablespoons). Whisk **all of the vegetable broth concentrate** into **4½ cups water**. Strip **kale leaves** from stems, then coarsely chop leaves, discarding stems.



2. Sauté aromatics

Heat **3 tablespoons oil** in a large Dutch oven or pot over medium-high. Add **onions, garlic, and 1½ teaspoons salt**. Cook until softened, about 6 minutes. Meanwhile, in a large bowl, massage **kale** with **2 teaspoons oil** and **½ teaspoon salt** until wilted.



3. Toast rice

Add **rice** to pot. Cook, stirring, until lightly toasted, 2–3 minutes. Add **¾ cup of the vegetable broth** to pot. Cook, stirring, until the liquid is absorbed, about 30 seconds.



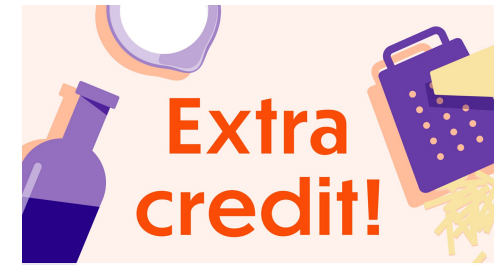
4. Add squash & stock

Add **butternut squash** and **remaining stock**. Cover and bring to a boil. Uncover and stir in **kale**. Cover and transfer to center oven rack. Bake until liquid is absorbed and rice is tender, about 20 minutes.



5. Finish & serve

Meanwhile, finely grate **Parmesan**. Remove pot from oven. Stir in **half of the Parmesan** and **1½ tablespoons oil**. Season with **½ teaspoon salt** and **a few grinds of pepper**. Garnish with **remaining Parmesan**. Enjoy!



6. Make it ahead!

Prep the kale, squash, and onion and hold them separately in the fridge. Then it's just a matter of adding things to the pot, stirring, and sticking it in the oven!