



# DINNERLY



## Instant Risotto with Asparagus & Cannellini Beans

 ca. 20min  4 Servings

Everyone knows risotto is kind of a diva. It craves attention and sometimes acts up if you don't treat it juuust right. We're over it. So, we cooked up instant risotto, the low-maintenance, room-temp version. Instant risotto doesn't mind if you turn your back on it for a while—in fact, it needs some alone time. Which works out because as the arborio rice cooks, you can move on with the other s...

#### WHAT WE SEND

- lemon
- garlic
- arborio rice
- cannellini beans
- asparagus
- scallion

#### WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

#### TOOLS

- fine-mesh sieve
- large saucepan
- small skillet

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 770.0kcal, Fat 37.4g, Proteins 23.2g, Carbs 97.0g



#### 1. Cook rice & asparagus

Bring a large saucepan of **salted water** to a boil. Trim bottom 2 inches from **asparagus**, then cut into ¼-inch pieces on an angle. Add **rice** to boiling water and cook until al dente, about 12 minutes. Add **asparagus** to saucepan with rice and cook until just tender, 1–2 minutes more. Drain. Rinse with warm water, and drain again.



#### 2. Prep ingredients

Meanwhile, drain and rinse **beans**. Trim ends from **scallions**, then thinly slice. Peel **3 large cloves garlic**; finely chop 1, and thinly slice the other 2. Finely grate **Parmesan**. Into a large bowl, finely grate **1 teaspoon lemon zest**, then squeeze about **¼ cup lemon juice**.



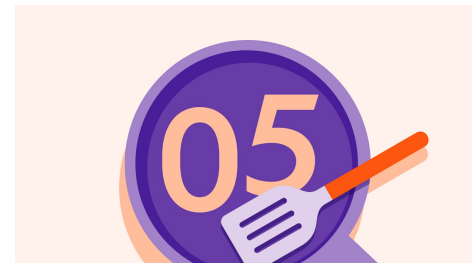
#### 3. Make dressing

Into the large bowl with **lemon juice** and **zest**, add the **finely chopped garlic** and **2 tablespoons water**. Whisk in **½ cup oil**. Season to taste with **salt** and **pepper**. Add **beans** and **scallions**. Stir to combine.



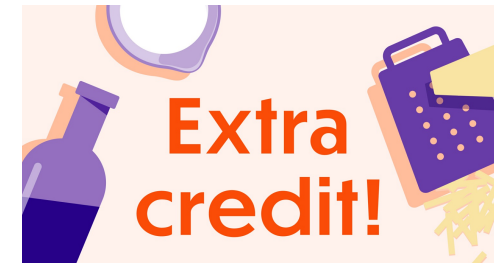
#### 4. Add rice & asparagus

Add **rice, asparagus**, and **half of the Parmesan** to the bowl with **beans** and **dressing**. Toss to combine. Season to taste with **salt** and **pepper**. Transfer to a serving bowl. Sprinkle with remaining Parmesan.



#### 5. Finish & serve

In a small skillet, heat **3 tablespoons oil** over medium-high. Add **sliced garlic** and cook, stirring frequently, until barely golden, about 30 seconds. Remove from heat (garlic will continue to brown off heat). Drizzle garlic and oil over **risotto**. Enjoy!



#### 6. Take it to the next level

If you want to up the veggie ante in this risotto, you could add just about whatever your heart desires: arugula, baby spinach, peas, halved grape tomatoes. The world is your risotto!