

DINNERLY



Two-Cheese Risotto with Pumpkin and Spinach



20-30 minutes



4 Servings

Double the decadence, double the goodness but not double the time. This pumpkin, parmesan and Meredith Dairy goat cheese risotto is a one-pan wonder.

WHAT WE SEND

- 100g marinated goat cheese ⁷
- 4 chicken-style stock cubes
- 100g parmesan ⁷
- 800g pumpkin
- 300g arborio rice
- 150g baby spinach leaves

WHAT YOU NEED

- boiling water
- garlic clove

TOOLS

- box grater
- large deep frypan or saucepan with lid

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Milk (7). May contain traces of other allergens.

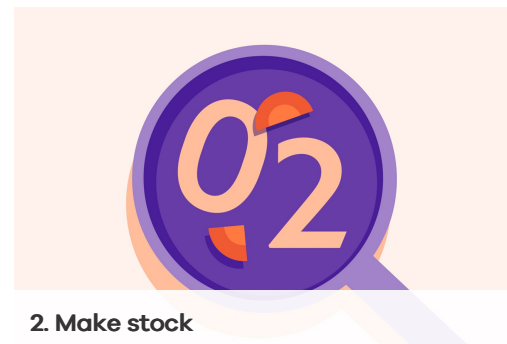
NUTRITION PER SERVING

Energy 705kcal, Fat 33.8g, Carbs 73.3g, Proteins 19.9g



1. Prep ingredients

Crush or finely chop 2 **garlic cloves**. Peel the **pumpkin**, then coarsely grate. Crumble the **goat cheese**, reserving the **oil**.



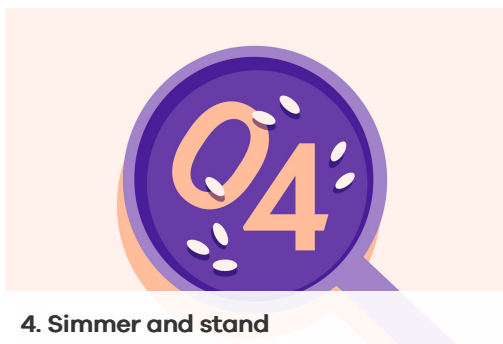
2. Make stock

Crumble the **stock cubes** into a large heatproof jug, add **1.25L (5 cups) boiling water** and stir to dissolve.



3. Start risotto

Heat the **reserved goat cheese oil** in a large deep frypan over medium heat. Add the **garlic** and **pumpkin**, season with **salt and pepper** and cook, stirring, for 3 mins or until softened. Add the **rice** and cook, stirring, for 1 min or until the grains are well coated.



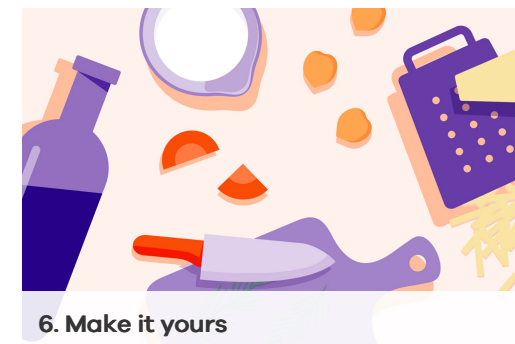
4. Simmer and stand

Add the **stock** and bring to the boil. Reduce the heat to low and cook, covered, for 15-20 mins or until most of the liquid is absorbed and the rice is almost tender. Stir in the **spinach** and remove the pan from the heat. Stand, covered, for 5 mins.



5. Serve up

Meanwhile, finely grate the **parmesan**. Stir **half the parmesan** through the risotto, then crumble over the **goat cheese**. Taste, then season with **salt and pepper**. Divide among bowls, scatter over the **remaining parmesan** and enjoy.



6. Make it yours

Add zing with the grated zest and juice of 1 lemon.