



ONE POT

NO ADDED GLUTEN

Creamy Lemon Risotto

with Zucchini, Parmesan & Mint



30-40min



2 Servings

Stracchino is a soft cow's milk cheese from Italy, with a creamy texture and a mild, milky flavor. It is a great melting cheese and is the perfect addition to unctuous lemony risotto.

What we send

- zucchini
- vegetable broth concentrate
- arborio rice
- lemon
- baby spinach
- shallot
- stracchino cheese ⁷
- fresh mint
- Parmesan ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- skillet

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

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770kcal, Fat 35g, Carbs 94g, Proteins 29g



1. Prep ingredients

Trim stem end from **zucchini**, then quarter lengthwise and cut into ½-inch pieces. Peel and finely chop **shallot**. In a liquid measuring cup, stir together **vegetable broth concentrate**, **3½ cups water**, and **¾ teaspoon salt**.



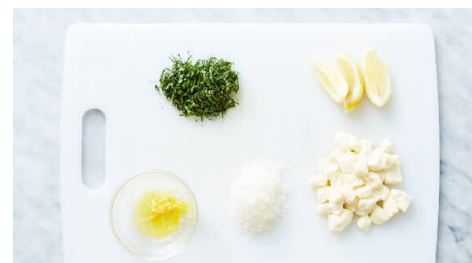
4. Cook risotto

Add **½ cup of the broth** to skillet with **rice**, and cook over medium heat, stirring occasionally, until broth is nearly absorbed, 1-2 minutes. Continue adding broth, ½ cup at a time, stirring, until nearly absorbed, 20-22 minutes total. Rice will be al dente and suspended in a thick sauce.



2. Cook zucchini

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **zucchini** and **a generous pinch each salt and pepper**. Cook, stirring occasionally, until zucchini is lightly browned and crisp-tender, 3-4 minutes. Transfer to a plate.



5. Prep cheese, lemon & mint

While **risotto** cooks, chop **stracchino** into bite-size pieces. Finely grate **Parmesan**. Grate **lemon zest**. Separately squeeze **2 teaspoons lemon juice** into a small bowl. Cut any remaining lemon into wedges. Pick **mint leaves** from stems, discarding stems; roughly chop leaves.



3. Sauté aromatics & rice

Heat **1 tablespoon oil** (or butter) in same skillet over medium-high. Add **shallots** and cook, stirring, until softened but not browned, 1-2 minutes. Add **rice** and cook, stirring, until lightly toasted, about 2 minutes more.



6. Finish risotto & serve

To the **risotto**, add **stracchino**, **spinach**, **zucchini**, and **half of the Parmesan**. Cook over medium heat, stirring, until cheese is melted and spinach is just wilted, 1-2 minutes. Stir in **lemon juice**, **half of the mint**, **½ teaspoon of zest**. Serve **risotto** topped with **remaining Parmesan and mint**, and **a sprinkle of lemon zest**. Serve **any lemon wedges** on the s...