





Risotto Primavera

with Asparagus, Leeks, and Peas

 30-40min  2 Servings

This luxurious spring vegetable dish is food therapy for anyone with a risotto phobia! The process is really quite simple. After toasting the rice in the pot for a minute or so, hot liquid is added a little at a time and cooked until it's almost absorbed. Stirring continuously helps release the rice's starch, creating a creamy sauce. (The hit of fontina at the end doesn't hurt either.) Cook, re...

What we send

- peas
- leek
- asparagus
- arborio rice
- vegetable broth concentrate
- baby spinach

What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

Tools

- medium saucepan
- small saucepan

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

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690.0kcal, Fat 26.0g, Proteins 20.0g, Carbs 95.0g



1. Prep ingredients

Trim **ends from leek**, then halve lengthwise. Thinly slice **half of the leek**, keeping dark green tops separate (reserve rest for own use). Rinse and dry separately. Trim bottom 2 inches from **asparagus**. Thinly slice from the bottom on an angle, leaving 1 inch of the tips whole. Cut **cheese** into ¼-inch cubes.



4. Sauté leeks & rice

Heat **2 teaspoons oil** in the reserved saucepan over medium-high. Add **remaining leeks** (whites and tender greens) and cook, stirring until just softened, 2 minutes. Add **rice** and cook, stirring until no longer translucent, about 2 minutes. Add **vinegar-water mixture** from small bowl and cook, stirring until evaporated.



2. Sauté aromatics

Heat **2 teaspoons oil** in a medium saucepan over medium-high. Add **dark green leek tops** and cook until bright green and barely softened, about 2 minutes. Add **asparagus**, season with **¼ teaspoon each salt and pepper**, and cook until crisp-tender, about 2 minutes more. Add **peas**, cook for 2 minutes, and then transfer to a bowl. Wipe out saucepan; reserve for step 4.



5. Cook risotto

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



3. Prep risotto & salad

In a small saucepan, combine **vegetable broth concentrate**, **3 cups water** and **¾ teaspoon salt** and bring to a boil. Cover and keep warm over low heat. In a small bowl, combine **½ tablespoon vinegar** with **1 tablespoon water**. In a large bowl, whisk 1 tablespoon **each _vinegar and oil** and season with **salt** and **pepper**. Add **spinach**, but do not toss.



6. Finish risotto & serve

Add **cheese** and **sautéed vegetables**, season to taste with **salt**, and cook over low heat until cheese is melted, 1-2 minutes. If necessary, stir in **1 tablespoon of water** at a time to loosen risotto. Toss **spinach salad** and transfer to bowls. Add **risotto**, drizzle with **oil** and garnish with **pepper**. Enjoy!