





Risotto Primavera

with Asparagus, Leeks, and Peas

 30-40min  4 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
- vegetable broth concentrate
- leek
- asparagus
- arborio rice
- baby spinach

What you need

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

Tools

- large 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 474.0kcal, Fat 17.0g, Proteins 13.9g, Carbs 66.4g



1. Prep ingredients

Trim ends from **leek**, then halve lengthwise. Thinly slice **leek**, keeping dark green tops separate. Rinse leeks well under running water. Trim bottom 2 inches from **asparagus**, then thinly slice starting at the bottom on an angle, leaving the tips whole. Cut **cheese** into ¼-inch cubes.



4. Sauté leeks & rice

Heat **1 tablespoon oil** in the reserved saucepan over medium-high. Add **remaining leeks** (whites and tender greens) and cook, stirring until just softened, about 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 **1 tablespoon oil** in a large saucepan over medium-high. Add **dark green leek tops** and cook until bright green and barely softened, about 2 minutes. Add **asparagus**, season with **½ teaspoon each salt and pepper**, and cook until crisp-tender, about 2 minutes. Add **peas**, cook for 2 minutes, and transfer vegetables to a bowl. Wipe out saucepan; reserve for step 4.



5. Cook risotto

Add **1 cup heated broth** to rice and cook over medium heat, stirring occasionally, until nearly absorbed, 3-5 minutes. Continue adding broth, 1 cup at a time, stirring until nearly absorbed with each addition, 22-25 minutes total. Rice will be al dente and suspended in a thick, creamy sauce.



3. Prep risotto & salad

In a medium saucepan, combine **vegetable broth concentrate**, **5½ cups water**, **2 teaspoons salt** and bring to a boil. Cover and keep warm over low heat. In a small bowl, combine **1 tablespoon vinegar** with **2 tablespoons 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** to **risotto** and cook over low heat until cheese is melted, about 2 minutes. If necessary, stir in **1 tablespoon water** at a time to loosen risotto. Season to taste with **salt**. Toss **spinach salad** and transfer to bowls. Add **risotto**, drizzle with **oil** and garnish with **pepper**. Enjoy!