



FAST. EASY. FRESH.

OVEN RISOTTO WITH ZUCCHINI, TOMATOES, AND WHITE WINE

1. Start by heating your oven to 425°F. Peel and thinly slice the **shallots**, dice your **zucchini**, and chop your **cherry tomatoes** in half.

2. Next, heat your **oil** in a large pan over medium high heat. Add the **shallots**, **zucchini**, and **tomatoes**, and season with **salt** and **pepper** to taste. Cook, stirring frequently, for 3-5 minutes until the veggies begin to soften and brown.

3. Add the **wine** to the pan and cook, stirring, until almost evaporated; 2-3 minutes. Add the **vegetable bouillon cubes**, **water**, and **rice** and bring to a boil.

4. Transfer the rice mixture to a large oven-safe baking dish. Cover with tinfoil and place in the oven. Bake until the rice is tender and creamy, about 20-25 minutes.

5. Remove from the oven and add your **spinach** and $\frac{3}{4}$ of your **parmesan cheese**. Season liberally with **salt** and **pepper** and stir well to wilt the spinach.

6. To serve, divide the risotto evenly between dishes and top with your remaining **parmesan**. Enjoy!

Ingredients (4 Person Serving – 622 calories per serving)

Olive Oil	4 Tbsp.	Zucchini	1 Large
Shallot	4	Cherry Tomatoes	30
White Wine	1 Cup	Baby Spinach	228 g
Vegetable Bouillon	2 Cubes	Grated Parmesan	172 g
Water	6 Cups	Salt and Pepper	To taste.
Arborio Rice	2 ½ Cup		



35

Minute
Cook
Time!