

OVEN RISOTTO WITH ZUCCHINI, TOMATOES, AND WHITE WINE

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

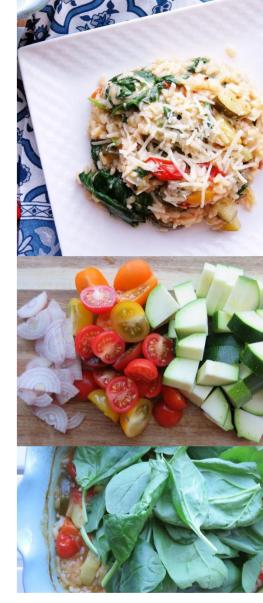
2. Next, heat your oil in a large pan over medium high heat. Add the shallots, zucchini, and tomatoes, and season with salt and pepper to taste. Cook, stirring frequently, for 3-5 minutes until the veggies begin to soften and brown.

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 ¾ 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!



35

Minute

Cook

Time!

Ingredients (4 Person Serving – 622 calories per serving)

4 Tbsp.
4
1 Cup
2 Cubes
6 Cups
2 ½ Cup

Zucchini Cherry Tomatoes Baby Spinach Grated Parmesan Salt and Pepper 1 Large 30 228 g 172 g To taste.