



FAST. EASY. FRESH.

# OVEN RISOTTO WITH ZUCCHINI, TOMATOES, AND WHITE WINE

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

**2.** Heat the **oil** in a large pan over medium-high heat. Add the **shallots**, **zucchini**, and **tomatoes**, and season with **salt** and **pepper**. 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 **water**, **vegetable bouillon cube**, and **rice** and bring to a boil.

**4.** Transfer the rice mixture to a medium-sized (about 9") 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 (2 Person Serving – 622 calories per serving)

Olive Oil	2 Tbsp.	Zucchini	1 Small
Shallots	2	Cherry Tomatoes	15
White Wine	½ Cup	Baby Spinach	114 g
Vegetable Broth	1 Cube	Grated Parmesan	90 g
Water	3 Cups	Salt and Pepper	To taste
Arborio Rice	1 ¼ Cup.		

**35** Minute  
Cook  
Time!