



Product Spotlight: Pepitas

Pepitas (pumpkin seeds) are a rich source of zinc. This essential mineral has a long list of health benefits; healing, growth, development and immune function.



Jewelled Vegetable Risotto

with Labneh

Luscious risotto cooked with super green baby spinach served with roasted beetroots, creamy labneh and toasted rosemary seed and nut topping.



35 minutes



2 servings



Vegetarian

Add to it!

Grated zucchini, asparagus, cherry tomatoes, peas and diced sweet potato would all make a great addition to this risotto.

Per serve: **PROTEIN** 17g **TOTAL FAT** 37g **CARBOHYDRATES** 84g

FROM YOUR BOX

BEETROOT	1
BROWN ONION	1
CARROT	1
ARBORIO RICE	150g
VEGETABLE STOCK PASTE	1 jar
BABY SPINACH	1 bag
ROSEMARY	1 sprig
PEPITAS + ALMONDS	40g
LEMON	1
LABNEH	1 tub

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

2 frypans, oven tray

NOTES

Instead of adding the carrot to the risotto, you can cut it into angular pieces and add it to the roasting tray.



1. ROAST THE BEETROOT

Set oven to 220°C.

Trim and finely wedge **beetroot** (see notes). Toss on a lined oven tray with **oil**, **salt and pepper**. Roast for 20–25 minutes until tender.



2. SAUTÉ THE ONION

Heat a large frypan over medium-high heat with **oil**. Dice **onion** and **carrot**. Add to pan and sauté for 5 minutes until onion begins to soften. Add **rice** and cook, stirring, for a further 2 minutes.



3. SIMMER THE RISOTTO

Add **1 1/2 cups water** and **stock paste** to pan. Bring to a boil, stir, and reduce heat to low. Cook, covered, for 15–18 minutes, stirring occasionally, until liquid is reduced and rice is tender. Stir in **baby spinach**.



4. MAKE THE TOPPING

Heat a small frypan over medium-high heat with **1/2 tbsp oil**. Finely chop **rosemary leaves**. Add to pan along with **pepita and almond mix**. Toast for 2–4 minutes or until nuts begin to brown. Season with **salt and pepper**.



5. SEASON THE RISOTTO

Zest **lemon** to yield 2 tsp. Stir through **risotto** along with **juice from 1/2 lemon** (wedge remaining). Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Divide **risotto** among shallow bowls. Dot over **labneh**. Top with **roasted beetroot** and sprinkle over **topping**. Serve with **lemon wedges**.



Scan the QR code to
submit a Google review!

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

