

Baked Chorizo & Spinach Risotto

with Cherry Tomatoes & Parmesan

Grab your Meal Kit
with this symbol



Mild Chorizo



Brown Onion



Garlic



Thyme



Arborio Rice



Chicken Stock
Pot



Cherry / Snacking
Tomatoes



Shaved Parmesan
Cheese



Baby Spinach
Leaves



Hands-on: **35-45 mins**



Ready in: **50-60 mins**



Naturally Gluten-Free

Not suitable for coeliacs

Impart a smoky, salty depth of flavour to your risotto by adding chorizo. Balance out the richness with roasted cherry tomatoes, which offer sweetness, juiciness, acidity and pretty pop of colour.

Pantry items

Olive Oil, Butter

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan · Medium or large baking dish · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
mild chorizo	1 packet (250g)	2 packets (500g)
brown onion	1	2
garlic	2 cloves	4 cloves
thyme	1 bag	1 bag
arborio rice	1 medium packet	1 large packet
water*	2 cups	4 cups
chicken stock pot	1 packet (20g)	1 packet (40g)
cherry / snacking tomatoes	1 punnet	2 punnets
shaved Parmesan cheese	1 packet (30g)	2 packets (60g)
butter*	20g	40g
baby spinach leaves	1 medium bag	1 large bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3569kJ (853Cal)	759kJ (181Cal)
Protein (g)	40.2g	8.5g
Fat, total (g)	38.7g	8.2g
- saturated (g)	17.8g	3.8g
Carbohydrate (g)	83.2g	17.7g
- sugars (g)	11.4g	2.4g
Sodium (mg)	2301mg	489mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

Preheat the oven to **220°C/200°C fan-forced**. Roughly chop the **mild chorizo**. Finely chop the **brown onion** and **garlic**. Pick the **thyme** leaves.



Roast the cherry tomatoes

While the risotto is baking, halve the **cherry tomatoes**. Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat. Roast until blistered, **15-20 minutes**.



Start the risotto

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **chorizo**, stirring, until golden and crisp, **3-4 minutes**. Add the **onion** and cook, stirring, until softened, **4 minutes**. Add the **garlic** and **thyme** and cook until fragrant, **1 minute**. Stir in the **arborio rice** until well combined.



Finish the risotto

When the risotto is done, stir through a splash of **water** to loosen, if needed. Stir in the **shaved Parmesan cheese**, the **butter** and **baby spinach leaves**. Gently fold in the roasted **cherry tomatoes**. Season to taste.



Bake the risotto

To the **risotto**, add the **water** and **chicken stock pot**. Stir well, then bring to the boil. Transfer the **risotto** to a baking dish. Cover tightly with foil. Bake until the liquid is absorbed and the rice is 'al dente', **24-28 minutes**.

TIP: 'Al dente' rice is cooked through but still slightly firm in the centre.



Serve up

Divide the baked chorizo and spinach risotto between bowls to serve.

Enjoy!

Rate your recipe

Scan here to rate this recipe!

