

Chargrilled Half-Chicken & Chorizo Risoni

with Balsamic Pear & Fetta Salad

Grab your Meal Kit with this symbol



Aussie Spice Blend



Pear



Lemon



Roasted Almonds



Risoni



Tomato Paste



Nan's Special Seasoning



Salad Leaves



Balsamic Vinaigrette Dressing



Parsley



Half Chicken



Mild Chorizo



Soffritto Mix



Garlic Paste



Fetta Cubes



Garlic Aioli

Prep in: 30-40 mins
Ready in: 50-60 mins

Eat Me Early

Embrace the balmy summer days and nights and dine outdoors with our delicious Al Fresco recipes. These satisfying share-style meals are packed with fresh seasonal ingredients, perfect for summer entertaining. Aussie-spiced chicken is the epitome of a great Aussie BBQ and when served with a tasty chorizo risoni and fetta salad, how could anyone resist?

Pantry items

Olive Oil, Brown Sugar

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

BBQ or large frying pan and an oven tray lined with baking paper · Large saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
Aussie spice blend	1 medium sachet	1 large sachet
half chicken	1 packet	2 packets
pear	1	2
lemon	½	1
roasted almonds	1 medium packet	1 large packet
mild chorizo	1 packet (250g)	2 packets (500g)
soffritto mix	1 medium bag	1 large bag
garlic paste	1 packet	2 packets
risoni	1 medium packet	1 large packet
tomato paste	1 packet	1 packet
Nan's special seasoning	1 medium sachet	1 large sachet
water*	2½ cups	5 cups
brown sugar*	½ tsp	1 tsp
salad leaves	1 medium bag	1 large bag
balsamic vinaigrette dressing	1 packet	2 packets
fetta cubes	1 medium packet	2 medium packets
parsley	1 bag	1 bag
garlic aioli	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6809kJ (1627Cal)	780kJ (186Cal)
Protein (g)	108.6g	12.4g
Fat, total (g)	96.4g	11g
- saturated (g)	25.3g	2.9g
Carbohydrate (g)	76.4g	8.8g
- sugars (g)	18.4g	2.1g
Sodium (mg)	2748mg	315mg

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.

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1 Grill the chicken

- Preheat BBQ to high heat. In a small bowl, combine **Aussie spice blend** and a drizzle of **olive oil**. Season **half chicken** with a good pinch of **salt and pepper**.
- When BBQ is hot, grill **chicken**, skin-side down first, with lid down (or foil), until charred and cooked through (when it's no longer pink inside), **10-15 minutes** each side.
- Remove **chicken** from grill. Brush over **Aussie seasoning mixture** and return to grill, turning, until fragrant **1-2 minutes**. Transfer to a plate, cover to keep warm. Set aside to rest for **5-10 minutes**.

No BBQ? Preheat oven to 240°C/220°C fan-forced. In a large frying pan, heat a drizzle of olive oil over medium-high heat. Add half chicken skin side down and cook until browned, 4-5 minutes each side. Transfer chicken to a lined oven tray, brush over Aussie seasoning mixture and roast until cooked through, 25-30 minutes. Set aside to rest for 5-10 minutes.



4 Finish the risoni

- To chorizo, add **risoni**, **tomato paste** and **Nan's special seasoning** and cook, stirring, until coated and fragrant, **1 minute**.
- Stir in the **water** and the **brown sugar**. Bring to the boil, then reduce heat to medium.
- Simmer, stirring occasionally, until liquid is absorbed and risoni is 'al dente', **12-18 minutes**.
- Add a generous squeeze of **lemon juice**, stirring to coat.



2 Get prepped

- Meanwhile, thinly slice **pear** into wedges. Slice **lemon** into wedges.
- Roughly chop **roasted almonds** and **mild chorizo**.



5 Toss the salad

- When chicken is resting, in a medium bowl, combine **pear**, **salad leaves** and a drizzle of **balsamic vinaigrette dressing**. Toss to combine.



3 Start the risoni

- In a large saucepan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **chorizo** and **soffritto mix**, until softened and golden, **6-8 minutes**.
- Add **garlic paste** and cook until fragrant, **1-2 minutes**.



6 Serve up

- Cut char-grilled chicken in half.
- Bring char-grilled chicken, chorizo-tomato risoni and balsamic pear salad to the table to serve.
- Sprinkle almonds and crumble **fetta** over salad.
- Top chicken with any resting juices. Tear over **parsley**. Serve with **garlic aioli** and any remaining lemon wedges. Enjoy!

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