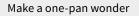


ONE-PAN CHORIZO RISONI RISOTTO

with Cherry Tomatoes, Spinach & Cheddar









Mild Chorizo





Cherry Tomatoes

Garlic





Lemon

Thyme





Chilli Flakes (Optional)





Vegetable Stock

Shredded Cheddar Cheese



Baby Spinach Leaves

Pantry Staples: Olive Oil

Hands-on: 25-35 mins Ready in: 40-50 mins Spicy (optional chilli flakes)

We believe weeknight dinners should be tasty and on the table without too much fuss. Hence, we present you with our risoni risotto. Minimal stirring, loads of comforting ooziness and superbly satisfying... what could be better?

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START

Our fruit and veggies need a little wash first! Along with basic cooking tools, you will use: • large frying pan



GET PREPPED

Roughly chop the **mild chorizo**. Finely chop the **brown onion**. Cut the **cherry tomatoes** in half. Finely chop the **garlic** (or use a garlic press). Zest the **lemon (see ingredients list)** to get a **pinch**. Pick the **thyme** leaves. *TIP:* Hold each thyme sprig at the top, then gently run your fingers down to remove the leaves. If the sprigs are very soft, you can just chop them instead.



2 COOK THE CHORIZO & ONION Heat a small drizzle of olive oil in a large frying pan over a medium-high heat. Add the chorizo and cook, stirring, until golden, 5-6 minutes. Add the onion and cherry tomatoes and cook, stirring, until softened, 4 minutes. Add the garlic, thyme, lemon zest and a pinch of chilli flakes (if using) and cook until fragrant, 1 minute.



COOK THE RISONI

Add the **risoni (see ingredients list)** to the pan and stir to combine. Add the **water** and crumbled **vegetable stock (1 1/2 cubes for 2 people / 3 cubes for 4 people**). Bring to the boil, then reduce the heat to medium-low and simmer, stirring occasionally, until the risoni is 'al dente' and all the water has been absorbed, **15-18 minutes**. *TIP: Add a dash* **more water if your risoni looks dry.**

INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
mild chorizo	1 packet	2 packets
brown onion	1	2
cherry tomatoes	1 punnet	2 punnets
garlic	2 cloves	4 cloves
lemon	1/2	1
thyme	1 bunch	1 bunch
chilli flakes (optional)	pinch	pinch
risoni	1½ packets	3 packets
water*	1¾ cups	3½ cups
vegetable stock	1½ cube	3 cubes
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
baby spinach leaves	1 bag (120g)	1 bag (240g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3500kJ (836Cal)	659kJ (158Cal)
Protein (g)	43.7g	8.2g
Fat, total (g)	41.3g	7.8g
- saturated (g)	18.2g	3.4g
Carbohydrate (g)	68.0g	12.8g
- sugars (g)	13.2g	2.5g
Sodium (g)	3270mg	617mg

For allergens and ingredient information, visit **HelloFresh.com.au/foodinfo**



PREP THE LEMON While the risoni is cooking, slice the **lemon** into wedges.



5 ADD THE CHEESE & VEGGIES When the risoni is ready and the liquid has been absorbed, stir through the shredded Cheddar cheese and baby spinach leaves. Cook until the spinach has wilted, 1-2 minutes. ♥ TIP: If you can't fit the spinach in your pan at once, stir it through in batches! Remove from the heat and season to taste with salt and pepper. **5** SERVE UP Divide the chorizo, cherry tomato and

Divide the chorizo, cherry tomato and spinach risoni risotto between bowls. Serve with the lemon wedges.

ENJOY!

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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