



# One-Pan Chorizo Risoni Risotto

with Cherry Tomatoes, Spinach & Cheddar

Grab your Meal Kit with this symbol



Mild Chorizo



Brown Onion



Zucchini



Cherry Tomatoes



Garlic



Lemon



Thyme



Chilli Flakes (Optional)



Risoni



Vegetable Stock



Shredded Cheddar Cheese



Baby Spinach Leaves

- 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?

### Pantry items

Olive Oil

## 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

Medium saucepan · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
mild chorizo	1 packet	2 packets
brown onion	1	2
zucchini	1	2
cherry tomatoes	1 punnet	2 punnets
garlic	2 cloves	4 cloves
lemon	½	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 medium packet	1 large packet
baby spinach leaves	1 bag (60g)	1 bag (120g)

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	3253kJ (777Cal)	630kJ (150Cal)
Protein (g)	45.2g	8.7g
Fat, total (g)	36.2g	7g
- saturated (g)	15.5g	3g
Carbohydrate (g)	61.5g	11.9g
- sugars (g)	12.3g	2.4g
Sodium (mg)	2314mg	448mg

## Allergens

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

Visit [hellofresh.com.au/foodinfo](https://www.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

Roughly chop the **mild chorizo**. Finely chop the **brown onion**. Cut the **zucchini** into 1cm chunks. Cut the **cherry tomatoes** in half. Finely chop the **garlic**. Zest the **lemon** 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 stems are very soft, you can just chop them instead.



### Prep the lemon

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



### 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, zucchini** 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**.



### 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**. Remove from the heat and season to taste.

**TIP:** If you can't fit the spinach in your pan at once, stir it through in batches!



### Cook the risoni

Add the **risoni** (see ingredients) 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. 'Al dente' pasta is cooked through but still slightly firm in the centre.



### Serve up

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

### Enjoy!