

# Baked Chorizo, Cherry Tomato & Spinach Risotto

with Parmesan Cheese

Grab your Meal Kit with this symbol



Brown Onion



Garlic



Lemon



Thyme



Mild Chorizo



Chilli Flakes (Optional)



Arborio Rice



Chicken Stock Pot



Cherry Tomatoes



Grated Parmesan Cheese



Baby Spinach Leaves



Hands-on: **35-45 mins**  
Ready in: **50-60 mins**



Naturally gluten-free  
*Not suitable for Coeliacs*



Spicy (optional chilli flakes)

What happens when you cook chorizo with lemon thyme, lemon zest and chilli, then use this as the base for risotto? We could tell you, but the best way to find out is to try it yourself! While you're at it, throw in some roasted cherry tomatoes for a sweet burst of flavour.

## 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
brown onion	1	2
garlic	2 cloves	4 cloves
lemon	½	1
thyme	1 bunch	1 bunch
mild chorizo	1 packet	2 packets
chilli flakes (optional)	pinch	pinch
arborio rice	1 packet	2 packets
water*	2 cups	4 cups
chicken stock pot	1 tub (20g)	1 tub (40g)
cherry tomatoes	1 punnet	2 punnets
grated Parmesan cheese	1 packet	2 packets
butter*	20g	40g
baby spinach leaves	1 bag (60g)	1 bag (120g)

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	3844kJ (918Cal)	764kJ (182Cal)
Protein (g)	40.9g	8.1g
Fat, total (g)	46.3g	9.2g
- saturated (g)	18.9g	3.8g
Carbohydrate (g)	78.4g	15.6g
- sugars (g)	12.4g	2.5g
Sodium (mg)	2301mg	458mg

## Allergens

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

Visit [hellofresh.com.au/foodinfo](https://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**. Finely chop the **brown onion** and **garlic**. Zest the **lemon** to get a pinch, then slice into wedges. Pick the **thyme** leaves. Roughly chop the **mild chorizo**.



## Roast the cherry tomatoes

While the risotto is baking, halve the **cherry tomatoes**. Place the **cherry tomatoes** and a generous drizzle of **olive oil** on an oven tray lined with baking paper. 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 small 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**, **thyme**, **lemon zest** and a pinch of **chilli flakes** (if using) and cook until fragrant, **1 minute**. Add the **arborio rice** and stir until well combined.



## Finish the risotto

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



## Bake the risotto

Add the **water** and **chicken stock pot** to the pan, stir well, and bring to the boil. Transfer the **risotto** to a baking dish. Cover tightly with foil and 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 chorizo, cherry tomato and spinach risotto between bowls and serve with the lemon wedges.

Enjoy!