

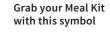
Baked Chorizo & Spinach Risotto

with Cherry Tomatoes & Parmesan

WINTER WARMERS

KID FRIENDLY

BESTSELLER









Mild Chorizo

Brown Onion



Garlic Paste

Italian Herbs





Arborio Rice



Snacking Tomatoes



Cheese

Chicken Stock

Baby Spinach Leaves





Prep in: 35-45 mins Ready in: 40-50 mins

Eat Me Early* *Custom Recipe only a sweet burst of flavour that also works to cut through the lovely richness of the dish.

Pantry items Olive Oil, Butter

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

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

Ingredients

2 People	4 People
refer to method	refer to method
1 packet (250g)	2 packets (500g)
1	2
1 packet	2 packets
1 medium sachet	1 large sachet
1 medium packet	1 large packet
2 cups	4 cups
1 packet (20g)	2 packets (40g)
1 punnet	2 punnets
1 packet (26g)	1 packet (52g)
20g	40g
1 medium bag	1 large bag
1 small packet	2 small packets OR 1 large packet
	refer to method 1 packet (250g) 1 1 packet 1 medium sachet 1 medium packet 2 cups 1 packet (20g) 1 punnet 1 packet (26g) 20g 1 medium bag

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g		
Energy (kJ)	3551kJ (849Cal)	752kJ (180Cal)		
Protein (g)	36.9g	7.8g		
Fat, total (g)	40.6g	8.6g		
- saturated (g)	18.4g	3.9g		
Carbohydrate (g)	83.4g	17.7g		
- sugars (g)	9.3g	2g		
Sodium (mg)	2437mg	516mg		

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4304kJ (1029Cal)	675kJ (161Cal)
Protein (g)	70.8g	11.1g
Fat, total (g)	45.3g	7.1g
- saturated (g)	19.8g	3.1g
Carbohydrate (g)	83.4g	13.1g
- sugars (g)	9.3g	1.5g
Sodium (mg)	2521mg	395mg

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.

We're here to help! Scan here if you have any questions or concerns



Get prepped

- Preheat oven to 220°C/200°C fan-forced.
- Roughly chop mild chorizo.
- Thinly slice brown onion.

Custom Recipe: If you've added chicken breast, cut chicken into 2cm chunks.



Roast the cherry tomatoes

- Meanwhile, halve snacking 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 medium-high heat. Cook chorizo, stirring, until golden and crisp, 3-4 minutes.
- Add onion and cook, stirring, until softened,
 4 minutes.
- Add garlic paste and Italian herbs and cook until fragrant, 1 minute.
- · Stir in arborio rice until well combined.

Custom Recipe: Before cooking chorizo, in a large frying pan, heat a drizzle of olive oil over high heat. When oil is hot, cook chicken, tossing occasionally, until browned and cooked through (when no longer pink inside), 5-6 minutes.

Transfer to a bowl and continue as above.



Bake the risotto

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

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



Finish the risoni

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

Custom Recipe: Stir chicken through risotto along with the baby spinach, cheese and butter.



Serve up

• Divide baked chorizo and spinach risotto between bowls to serve. Enjoy!

Did we make your tastebuds happy?
Let our culinary team know: hellofresh.com.au/rate