



Herby Italian Beef & Leek Risotto

with Parmesan Cheese & Parsley

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Leek



Soffritto Mix



Beef Mince



Garlic Paste



Tomato Paste



Tomato & Herb Seasoning



Arborio Rice



Chicken Stock Pot



Baby Spinach Leaves



Parmesan Cheese



Parsley



Parmesan Cheese

Prep in: 15-25 mins
Ready in: 40-50 mins

This is not your usual risotto fare, but one taste of the herby beef flavours in this dish will have you craving more! Bonus: all the magic happens in your oven so it practically cooks itself!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

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 ovenproof saucepan with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
leek	1	2
soffritto mix	1 medium bag	1 large bag
beef mince	1 small packet	2 small packets OR 1 large packet
garlic paste	1 packet	2 packets
tomato paste	1 medium packet	1 large packet
tomato & herb seasoning	1 sachet	2 sachets
arborio rice	1 medium packet	1 large packet
boiling water*	2 cups	4 cups
chicken stock pot	1 packet (20g)	2 packets (40g)
butter*	20g	40g
baby spinach leaves	1 medium bag	1 large bag
Parmesan cheese	1 medium packet	1 large packet
parsley	1 bag	1 bag
Parmesan cheese**	1 medium packet	1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3227kJ (771Cal)	706kJ (169Cal)
Protein (g)	43.5g	9.5g
Fat, total (g)	27.1g	5.9g
- saturated (g)	13.9g	3g
Carbohydrate (g)	86g	18.8g
- sugars (g)	11.6g	2.5g
Sodium (mg)	1845mg	404mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3435kJ (821Cal)	731kJ (175Cal)
Protein (g)	47.6g	10.1g
Fat, total (g)	30.7g	6.5g
- saturated (g)	16.5g	3.5g
Carbohydrate (g)	86.2g	18.3g
- sugars (g)	11.8g	2.5g
Sodium (mg)	1978mg	421mg

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



1



Start the risotto

- Preheat oven to **240°C/220°C fan-forced**. Boil the kettle.
- Thinly slice **leek**.
- In a large ovenproof saucepan, heat a drizzle of **olive oil** over high heat.
- Cook **soffritto mix**, stirring occasionally, until starting to soften, **3-4 minutes**.
- Add **leek** and **beef mince** and cook, breaking up mince with a spoon, until just browned, **3-4 minutes**.

3



Bake the risotto

- Cover tightly with a lid (or foil) and bake until liquid is absorbed and rice is 'al dente', **24-28 minutes**.
- Remove **risotto** from oven and stir through the **butter** and **baby spinach leaves**. Season to taste.

TIP: If the rice is dry, add a splash of water and stir through.

2



Finish the risotto

- To mince, add **garlic paste**, **tomato paste** and **tomato & herb seasoning** and cook, stirring, until fragrant, **1 minute**.
- Add **arborio rice** and stir to coat. Add the **boiling water** (2 cups for 2 people / 4 cups for 4people) and **chicken stock pot**.
- Bring to the boil, then remove from heat.

4



Serve up

- Divide herby Italian beef and leek risotto between bowls.
- Top with **Parmesan cheese**. Tear over **parsley** to serve. Enjoy!

Custom Recipe: If you've doubled your Parmesan cheese, top risotto with cheese as above.

Rate your recipe

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