



One-Pot Pork & Parmesan Risotto

with Chives & Pear Salad

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Soffritto Mix



Sliced Mushrooms



Pork Mince



Arborio Rice



Nan's Special Seasoning



Chicken Stock Pot



Pear



Chives



Mixed Salad Leaves



Parmesan Cheese



Light Cooking Cream



Beef Mince

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

Eat Me Early

If you don't have time for standing at the stove stirring, this baked risotto is for you! With pork mince, veggies and mushrooms, it all comes together in the oven for a comforting bowl that feels like no work at all.

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

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
soffritto mix	1 medium bag	1 large bag
sliced mushrooms	1 medium packet	1 large packet
pork mince	1 small packet	2 small packets OR 1 large packet
arborio rice	1 medium packet	1 large packet
Nan's special seasoning	1 medium sachet	1 large sachet
chicken stock pot	1 packet (20g)	2 packets (40g)
boiling water*	2 cups	4 cups
pear	1	2
chives	1 bag	2 bags
mixed salad leaves	1 small bag	1 medium bag
vinegar* (white wine or balsamic)	drizzle	drizzle
Parmesan cheese	1 medium packet	1 large packet
light cooking cream	1 medium packet	1 large packet
beef mince**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3322kJ (794Cal)	765kJ (183Cal)
Protein (g)	37.9g	8.7g
Fat, total (g)	32.3g	7.4g
- saturated (g)	16.7g	3.8g
Carbohydrate (g)	86.8g	20g
- sugars (g)	14.9g	3.4g
Sodium (mg)	1205mg	277mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3349kJ (800Cal)	771kJ (184Cal)
Protein (g)	41.3g	9.5g
Fat, total (g)	31.4g	7.2g
- saturated (g)	17.2g	4g
Carbohydrate (g)	86.8g	20g
- sugars (g)	14.9g	3.4g
Sodium (mg)	1205mg	277mg

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

- Boil the kettle. Preheat oven to **220°C/200°C fan-forced**.
- Heat a large ovenproof saucepan over medium-high heat with a drizzle of **olive oil**.
- Cook **soffritto mix** and **sliced mushrooms**, stirring occasionally, until softened, **4-5 minutes**.
- Add **pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**.

Custom Recipe: If you've swapped to beef mince, cook beef mince in the same way as the pork mince, until just browned, 3-4 minutes. Drain oil from pan before adding the arborio rice.

3



Make the pear salad

- When risotto has **5 minutes** remaining, thinly slice **pear** into wedges.
- Thinly slice **chives**.
- In a medium bowl, combine **pear**, **mixed salad leaves** and a drizzle of **vinegar** and **olive oil**.
- Toss to combine and season.

2



Bake the risotto

- To saucepan, add **arborio rice** and **Nan's special seasoning** and cook until fragrant, **1 minute**.
- Remove from heat, then stir in **chicken stock pot** and the **boiling water** (2 cups for 2 people / 4 cups for 4 people).
- Cover with lid or tightly with foil. Bake until the liquid has been absorbed and the rice is 'al dente', **24-28 minutes**.

4



Finish & serve

- To risotto, stir in **Parmesan cheese** and **light cooking cream** until combined. Season with salt and pepper.
- Divide one-pot pork and Parmesan risotto between bowls. Sprinkle over chopped chives.
- Serve with pear salad. Enjoy!

Custom Recipe: Divide one-pot beef and Parmesan risotto between bowls.

Rate your recipe

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