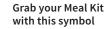


# Chorizo, Fetta & Creamy Pesto Risoni

with Tomatoes & Baby Spinach













**Snacking Tomatoes** 





Chicken-Style



Creamy Pesto

Dressing

Stock Powder



Fetta Cubes

**Pantry items** Olive Oil, Balsamic Vinegar

### Before you start Wash your hands and any fresh food.

## You will need

Medium saucepan · Large frying pan

# Ingredients

2 People
refer to method
1 medium packet
1 packet
1 medium packet
1 small packet
1 medium sachet
1 large packet
drizzle
1 medium packet

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3962kJ (947Cal)	1066kJ (255Cal)
Protein (g)	32.7g	8.8g
Fat, total (g)	63.5g	17.1g
- saturated (g)	16g	4.3g
Carbohydrate (g)	60.3g	16.2g
- sugars (g)	2.8g	0.8g
Sodium (mg)	2257mg	607mg

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.



## Cook the risoni

- · Boil the kettle.
- Pour boiling water into a medium saucepan over high heat with a generous pinch of salt.
- Cook **risoni** in the boiling water until 'al dente', **7-8 minutes**.
- Drain and return to pan. Drizzle with a little **olive oil** to prevent sticking.



### Cook the chorizo

- Meanwhile, slice mild chorizo into half-moons.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- · Cook chorizo, tossing, until golden, 4-6 minutes.



# Bring it all together

- Meanwhile, halve snacking tomatoes.
- To the cooked risoni, add tomatoes, baby spinach leaves, chicken-style stock powder, creamy pesto dressing, cooked chorizo and a drizzle of balsamic vinegar. Add fetta cubes and stir to combine. Season with pepper.
- Divide between two microwave-safe containers. Refrigerate.



# Serve up

- When you're ready for lunch, microwave risoni on high in 30 second bursts, or until heated to your liking.
- Toss to combine and season to taste. Enjoy!

