



Chorizo, Fetta & Creamy Pesto Risoni

with Tomatoes & Baby Spinach

Grab your Meal Kit with this symbol



Risoni



Mild Chorizo



Snacking Tomatoes



Baby Spinach Leaves



Chicken-Style Stock Powder



Creamy Pesto Dressing



Fetta Cubes

Prep in: **15 mins**
Ready in: **15 mins**

Risoni - the clever pasta that looks like rice - is the ideal ingredient in this quick 15 minute lunch. With chorizo and tomatoes, this bowl of goodness gets the welcome addition of creamy fetta and pesto dressing to really raise the flavour stakes.

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
olive oil*	refer to method
risoni	1 medium packet
mild chorizo	1 packet
snacking tomatoes	1 medium packet
baby spinach leaves	1 small packet
chicken-style stock powder	1 medium sachet
creamy pesto dressing	1 large packet
balsamic vinegar*	drizzle
fetta cubes	1 medium packet

*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.

1



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.

3



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.

2



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**.

4



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!

We're here to help!

Scan here if you have any questions or concerns



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