



Honey Roasted Pumpkin & Creamy Leek Risoni

with Silverbeet & Fetta

CLIMATE SUPERSTAR

Grab your meal kit with this number

33



Pumpkin



Red Onion



Tomato



Dried Oregano



Leek



Silverbeet



Garlic



Nan's Special Seasoning



Risoni



Vegetable Stock Pot



Light Cooking Cream



Fetta Cubes



Diced Bacon



Fetta Cubes

Prep in: 25-35 mins
Ready in: 35-45 mins

A warm bowl of creamy risoni is just what the doctor ordered! Pack on honey and oregano-doused pumpkin and some extra colourful veggies to have a homey and hearty meal all in the one bowl. With a sprinkling of fetta cubes, flavour is truly in high demand here!

Pantry items

Olive Oil, Honey

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

You will need

Two oven trays lined with baking paper · Large saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
pumpkin	1 medium	1 large
red onion	1	2
tomato	1	2
dried oregano	½ sachet	1 sachet
leek	1	2
silverbeet	1 medium packet	2 medium packets
garlic	3 cloves	6 cloves
Nan's special seasoning	1 medium sachet	1 large sachet
risoni	1 medium packet	2 medium packets
vegetable stock pot	1 packet	2 packets
light cooking cream	1 medium packet	1 large packet
water*	1½ cups	3 cups
honey*	1 tbs	2 tbs
fetta cubes	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2818kJ (674Cal)	400kJ (96Cal)
Protein (g)	23.1g	3.3g
Fat, total (g)	20g	2.8g
- saturated (g)	10.7g	1.5g
Carbohydrate (g)	98.2g	13.9g
- sugars (g)	35.7g	5.1g
Sodium (mg)	1317mg	187mg
Dietary Fibre (g)	13.2g	1.9g

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.



Roast the pumpkin

- Preheat oven to **240°C/220°C fan-forced**.
- Slice **pumpkin** into thin wedges.
- Cut **red onion** and **tomato** into wedges.
- Place **pumpkin** on a lined oven tray, sprinkle over **dried oregano (see ingredients)**, drizzle with **olive oil** and season with **salt**. Toss to coat. Roast until tender, **20-25 minutes**.

TIP: Peel the pumpkin if you prefer!



Roast the veggies

- Place **red onion** and **tomato** on a second lined oven tray.
- Drizzle with **olive oil** and season with **salt**. Toss to coat. Roast until tender, **15-20 minutes**.



Get prepped

- While veggies are roasting, thinly slice **leek**.
- Roughly chop **silverbeet**.
- Finely chop **garlic**.



Start the risoni

- In a large saucepan, heat a drizzle of **olive oil** over a medium-high heat.
- Cook **leek**, stirring, until softened, **4-5 minutes**.
- Add **silverbeet**, **Nan's special seasoning** and **garlic** and cook until fragrant, **1 minute**.



Finish the risoni

- To pan, stir in **risoni**, **vegetable stock pot**, **light cooking cream** and the **water**. Bring to the boil, then reduce the heat to medium and simmer, stirring occasionally, until the risoni is 'al dente' and the water is absorbed, **12-15 minutes**.

TIP: Add a splash more water if the risoni looks dry!



Serve up

- Gently stir roasted onion and tomato through risoni.
- Divide risoni between bowls.
- Top with roast pumpkin. Drizzle the **honey** over roast pumpkin.
- Crumble over **fetta cubes** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW29



CUSTOM OPTIONS

+ ADD DICED BACON

Cook with leek, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

+ DOUBLE FETTA CUBES

Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

