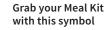


Baked Chorizo & Spinach Risotto

with Cherry Tomatoes & Parmesan













Arborio Rice



Cherry/Snacking Tomatoes



Baby Spinach



Mild Chorizo

Leaves







Grated Parmesan



Pantry items Olive Oil, Butter

Prep in: 35-45 mins Ready in: 40-50 mins



What happens when you cook chorizo with fragrant herbs, garlic and onion, then use this concoction as the base for risotto? We could tell you, but the best way to find out is to try it yourself! While you're at it, throw in some roasted cherry tomatoes for a sweet burst of flavour that also works to cut through the lovely richness of the dish.

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan \cdot Medium or large baking dish \cdot Oven tray lined with baking paper

Ingredients

3		
	2 People	4 People
olive oil*	refer to method	refer to method
mild chorizo	1 packet (250g)	2 packets (500g)
brown onion	1	2
garlic paste	1 packet	2 packets
Italian herbs	1 medium sachet	1 large sachet
arborio rice	1 medium packet	1 large packet
water*	2 cups	4 cups
chicken stock pot	1 packet (20g)	1 packet (40g)
cherry/snacking tomatoes	1 punnet	2 punnets
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
butter*	20g	40g
baby spinach leaves	1 small bag	1 medium bag

^{*}Pantry Items

Nutrition

Per Serving	Per 100g
3659kJ (875Cal)	759kJ (181Cal)
40.6g	8.4g
40.7g	8.4g
17.9g	3.7g
84.2g	17.5g
10g	2.1g
2548mg	529mg
	3659kJ (875Cal) 40.6g 40.7g 17.9g 84.2g 10g

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.



Get prepped

- Preheat oven to 220°C/200°C fan-forced.
- · Roughly chop mild chorizo.
- Thinly slice brown onion.

Little cooks: Don your goggles and have a go at peeling off the onion's outer layer!



Start the risotto

- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook chorizo, stirring, until golden and crisp, 3-4 minutes.
- Add onion and cook, stirring, until softened,
 4 minutes.
- Add garlic paste and Italian herbs and cook until fragrant, 1 minute.
- Stir in arborio rice until well combined.



Bake the risotto

- Add the water and chicken stock pot to the pan. Stir well, then bring to the boil.
- Transfer **risotto** to a baking dish. Cover tightly with foil.
- Bake until liquid is absorbed and rice is 'al dente', 24-28 minutes.

TIP: 'Al dente' rice is cooked through but still slightly firm in the centre.



Roast the cherry tomatoes

- Meanwhile, halve cherry tomatoes. Place on a lined oven tray. Drizzle with olive oil, season with salt and pepper and toss to coat.
- Roast until blistered, **15-20 minutes**.



Finish the risotto

- When the risotto is ready, stir through a splash of water to loosen, if needed.
- Stir in grated Parmesan cheese, the butter and baby spinach leaves.
- Gently fold in roasted **tomatoes**. Season to taste.



Serve up

• Divide baked chorizo and spinach risotto between bowls to serve. Enjoy!

