



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

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 creamy pesto dressing to really raise the flavour stakes.

Pantry items

Olive Oil, Balsamic Vinegar

SGU



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

Medium saucepan · Large frying pan

Ingredients

	2 People
olive oil*	refer to method
risoni	1 medium packet
mild chorizo	1 packet (250g)
snacking tomatoes	1 punnet
baby spinach leaves	1 small bag
chicken-style stock powder	1 medium sachet
creamy pesto dressing	1 packet (100g)
balsamic vinegar*	drizzle
fetta	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3939kJ (941Cal)	1059kJ (253Cal)
Protein (g)	38.5g	10.4g
Fat, total (g)	61g	16.4g
- saturated (g)	14.2g	3.8g
Carbohydrate (g)	57g	15.3g
- sugars (g)	3.1g	0.8g
Sodium (mg)	2305mg	620mg

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](https://www.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



Cook the risoni

- Boil 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.



Bring it all together

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



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**.



Serve up

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

Rate your recipe

We need your expertise!

Let our Culinary team know what you thought: [hellofresh.com.au/rate](https://www.hellofresh.com.au/rate)