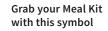




Chorizo, Fetta & Creamy Pesto Risoni

with Tomatoes & Baby Spinach









Mild Chorizo





Snacking Tomatoes





Chicken-Style Stock Powder









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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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.



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 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.



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!



We need your expertise!
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