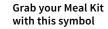
# Baked Chorizo & Spinach Risotto

with Cherry Tomato & Parmesan











Mild Chorizo







Lemon







Chilli Flakes

(Optional)

Thyme





Arborio Rice





**Cherry Tomatoes** 



**Grated Parmesan** Cheese



**Baby Spinach** Leaves

**Pantry items** 

Olive Oil, Butter

Hands-on: 35-45 mins Ready in: 50-60 mins Naturally gluten-free

Not suitable for Coeliacs

Spicy (optional chilli flakes)

What happens when you cook chorizo with thyme, lemon zest and chilli, then use this 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.

## 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 · Medium or large baking dish · Oven tray lined with baking paper

# Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
mild chorizo	1 packet	2 packets
brown onion	1	2
garlic	2 cloves	4 cloves
lemon	1/2	1
thyme	1 bunch	1 bunch
chilli flakes	pinch	pinch
arborio rice	1 packet	2 packets
water*	2 cups	4 cups
chicken stock pot	1 tub (20g)	1 tub (40g)
cherry tomatoes	1 punnet	2 punnets
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
butter*	20g	40g
baby spinach leaves	1 bag (60g)	1 bag (120g)

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3841kJ (918Cal)	<b>764kJ</b> (182Cal)
Protein (g)	40.8g	8.1g
Fat, total (g)	46.2g	9.2g
- saturated (g)	18.9g	3.8g
Carbohydrate (g)	78.4g	15.6g
- sugars (g)	12.4g	2.5g
Sodium (mg)	2303mg	458mg

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 the oven to 220°C/200°C fan-forced. Roughly chop the mild chorizo. Finely chop the brown onion. Finely chop the garlic. Zest the lemon to get a pinch, then slice into wedges. Pick the thyme leaves.



## Start the risotto

In a large frying pan, heat a small drizzle of **olive oil** over a medium-high heat. Cook the **chorizo**, stirring, until golden and crisp, **3-4 minutes**. Add the **onion** and cook, stirring, until softened, **4 minutes**. Add the **garlic**, **thyme**, **lemon zest** and a pinch of **chilli flakes** (if using) and cook until fragrant, **1 minute**. Add the **arborio rice** and stir until well combined.



### Bake the risotto

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

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



## Roast the cherry tomatoes

While the risotto is baking, halve the **cherry tomatoes**. Place on an oven tray lined with baking paper. Drizzle with **olive oil** and season with **salt** and **pepper**. Toss to coat. Roast until blistered, **15-20 minutes**.



## Finish the risotto

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



## Serve up

Divide the risotto between bowls and serve with the lemon wedges.

Enjoy!