



Nan's Nostalgic Chorizo & Mushroom Risotto

with Parmesan

Grab your Meal Kit with this symbol



Mild Chorizo



Portabello Mushrooms



Soffritto Mix



Arborio Rice



Garlic Paste



Tomato Paste



Nan's Special Seasoning



Baby Spinach Leaves



Grated Parmesan Cheese

Prep in: **10-20 mins**
Ready in: **40-50 mins**

We believe weeknight dinners should be tasty and on the table without too much fuss. Hence, we present you with our oven-baked chorizo and mushroom risotto. Minimal stirring, loads of comforting ooze and superbly satisfying — what could be better?

Pantry items

Olive Oil, Butter

Before you start

Wash your hands and any fresh food

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

You will need

Large frying pan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
mild chorizo	1 packet	2 packets
portabello mushrooms	1 packet	1 packet
soffritto mix	1 packet (150g)	1 packet (300g)
arborio rice	1 packet	1 packet
garlic paste	1 large packet	2 large packets
tomato paste	1 packet	2 packets
Nan's special seasoning	1 medium sachet	1 large sachet
boiling water*	2 cups	4 cups
butter*	40g	80g
baby spinach leaves	1 small bag	1 medium bag
grated Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3969kJ (949Cal)	847kJ (202Cal)
Protein (g)	34.2g	7.3g
Fat, total (g)	50.8g	10.8g
- saturated (g)	23.7g	5.1g
Carbohydrate (g)	85.4g	18.2g
- sugars (g)	7.4g	1.6g
Sodium (mg)	2041mg	436mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Roughly chop **mild chorizo** into 1cm chunks. Thinly slice **portabello mushrooms**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **chorizo, mushrooms** and **soffritto mix**, stirring, until starting to brown, **3-4 minutes**.
- Meanwhile, boil the kettle.

3



Finish the risotto

- When the risotto is done, stir through the **butter, baby spinach leaves** and half the **grated Parmesan cheese**. Season to taste.

TIP: If the risotto looks dry, stir through a splash of water.

2



Bake the risotto

- Add **arborio rice, garlic paste, tomato paste** and **Nan's special seasoning** to the pan with **chorizo** and cook, stirring, until fragrant, **1 minute**.
- Remove from heat, then add the **boiling water** (2 cups for 2 people / 4 cups for 4 people). Stir to combine, then transfer **risotto mixture** to a baking dish.
- Cover tightly with foil, then 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.

4



Serve up

- Divide Nan's chorizo and mushroom risotto between bowls.
- Top with remaining Parmesan cheese to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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