Easy Rustic Chorizo & Veggie Risotto with Parmesan & Baby Leaves

Grab your Meal Kit with this symbol











Mild Chorizo



Soffritto Mix



Risotto-Style





Tomato Paste

Garlic Paste



Nan's Special Seasoning



Grated Parmesan Cheese



Baby Leaves

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

Eat Me Early* *Custom Recipe only We believe weeknight dinners should be tasty and on the table without too much fuss. Hence, we present you with our ovenbaked chorizo risotto. Minimal stirring, loads of comforting veggies 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

9		
	2 People	4 People
olive oil*	refer to method	refer to method
mild chorizo	1 packet	2 packets
courgette	1	2
soffritto mix	1 medium packet	1 large packet
risotto-style rice	1 packet	2 packets
garlic paste	1 medium packet	2 medium 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 leaves	1 small packet	1 medium packet
grated Parmesan cheese	1 medium packet	1 large packet
chicken breast**	1 medium packet	2 medium packets OR 1 large packet

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3975kJ (950Cal)	831kJ (199Cal)
Protein (g)	33.1g	6.9g
Fat, total (g)	52.3g	10.9g
- saturated (g)	24.8g	5.2g
Carbohydrate (g)	87.4g	18.3g
- sugars (g)	11.3g	2.4g
Sodium (mg)	2038mg	426mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4747kJ (1135Cal)	724kJ (173Cal)
Protein (g)	72g	11g
Fat, total (g)	55.6g	8.5g
- saturated (g)	25.8g	3.9g
Carbohydrate (g)	88.4g	13.5g
- sugars (g)	11.5g	1.8g
Sodium (mg)	2173mg	331mg

The quantities provided above are averages only.

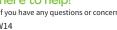
Allergens

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.

We're here to help!

Scan here if you have any questions or concerns





Get prepped

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

Custom Recipe: If you've added chicken breast, cut into 2cm chunks. Before cooking chorizo, heat frying pan over high heat with a drizzle of olive oil. Cook chicken, tossing occasionally, until browned and cooked through (when no longer pink inside), 5-6 minutes. Transfer to a plate. Continue with recipe as above.



Finish the risotto

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

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

Custom Recipe: Stir through cooked chicken along with the butter, baby leaves and Parmesan cheese.



Bake the risotto

- Add risotto-style 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 courgette and 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.



Serve up

- Divide rustic chorizo and veggie risotto between bowls.
- Sprinkle with remaining Parmesan cheese to serve. Enjoy!



