



Easy Nostalgic Chorizo & Veggie Risotto

with Parmesan & Baby Leaves

Grab your Meal Kit with this symbol



Mild Chorizo



Courgette



Soffritto Mix



Risotto-Style Rice



Garlic Paste



Tomato Paste



Nan's Special Seasoning



Baby Leaves



Grated Parmesan Cheese



Mild Chorizo

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 ovenbaked chorizo risotto. Minimal stirring, loads of comforting veggies and superbly satisfying – what could be better?

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

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
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
mild chorizo**	1 packet	2 packets

*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
Dietary Fibre (g)	6.6g	1.4g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5255kJ (1256Cal)	908kJ (217Cal)
Protein (g)	51.2g	8.9g
Fat, total (g)	77.6g	13.4g
- saturated (g)	34.5g	6g
Carbohydrate (g)	89.4g	15.5g
- sugars (g)	12.3g	2.1g
Sodium (mg)	2928mg	506mg
Dietary fibre	6.6g	1.1g

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**.
- 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**.
- Meanwhile, boil the kettle.

Custom Recipe: If you've doubled your mild chorizo, prepare chorizo as above. Cook in batches if your pan is getting crowded.

3



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.

2



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.

4



Serve up

- Divide chorizo and veggie risotto between bowls.
- Sprinkle 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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