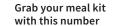


Oven-Baked Chorizo & Veggie Risotto

with Parmesan & Baby Leaves

WINTER WARMERS









Mild Chorizo







Soffritto Mix





Tomato Paste

Garlic Paste



Nan's Special



Seasoning

Baby Leaves







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? **Pantry items** Olive Oil, Butter

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4003kJ (956Cal)	839kJ (200Cal)
Protein (g)	32.3g	6.8g
Fat, total (g)	51.1g	10.7g
- saturated (g)	23.7g	5g
Carbohydrate (g)	88.2g	18.5g
- sugars (g)	10.3g	2.2g
Sodium (mg)	1777mg	373mg
Dietary Fibre (g)	5.5g	1.2g

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.



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.

TIP: If you want to hide the courgette in the risotto for your child, grate it instead!



Finish the risotto

CUSTOM

OPTIONS

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



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 Nan's chorizo and veggie risotto between bowls.
- Sprinkle with remaining Parmesan cheese to serve. Enjoy!





If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

