

# Beef, Pork & Leek Bolognese Risotto

with Parmesan & Balsamic Rocket Salad

Grab your meal kit  
with this number

26



Garlic



Leek



Beef & Pork  
Mince



Soffritto Mix



Classic Roast  
Seasoning



Tomato Paste



Risotto-Style  
Rice



Chicken-Style  
Stock Powder



Grated Parmesan  
Cheese



Rocket Leaves



Diced Bacon



Grated  
Parmesan  
Cheese

Prep in: 10-20 mins  
Ready in: 45-55 mins

If you thought bolognese and spaghetti were a match made in heaven, wait till you try it as a saucy risotto dish! Rice absorbs the well-loved flavours of the bolognese in a way that pasta can't - we think that this twist on a classic is a 10 out of 10.

### Pantry items

Olive Oil, Butter, Balsamic Vinegar



## 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
<b>olive oil*</b>	refer to method	refer to method
garlic	2 cloves	4 cloves
leek	1	2
beef & pork mince	1 medium packet	2 medium packets OR 1 large packet
soffritto mix	1 medium packet	2 medium packets
classic roast seasoning	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
risotto-style rice	1 packet	2 packets
<b>boiling water*</b>	2¼ cups	4½ cups
chicken-style stock powder	1 medium sachet	1 large sachet
<b>butter*</b>	20g	40g
grated Parmesan cheese	1 medium packet	1 large packet
rocket leaves	1 medium packet	2 medium packets
<b>balsamic vinegar*</b>	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3588kJ (857cal)	808kJ (193cal)
Protein (g)	41.6g	9.4g
Fat, total (g)	36.9g	8.3g
- saturated (g)	16.1g	3.6g
Carbohydrate (g)	84.9g	19.1g
- sugars (g)	10.5g	2.4g
Sodium (mg)	1219mg	274mg
Dietary Fibre (g)	5.1g	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](https://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

2024 | CW51



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## Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Boil the kettle.
- Finely chop **garlic**. Thinly slice **leek**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **beef & pork mince**, breaking up with a spoon, until just browned, **4-5 minutes**.
- Add **leek** and **soffritto mix** and cook, until tender, **4-5 minutes**.

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## Bring it all together

- When the risotto is ready, stir through the **butter** and half the **grated Parmesan cheese**. Season to taste with **salt** and **pepper**.
- Meanwhile, combine **rocket leaves** and a drizzle of **balsamic vinegar** and **olive oil** in a large bowl. Season with **salt** and **pepper**.

**TIP:** Stir through a splash of water if the risotto looks dry!

## CUSTOM OPTIONS

### + ADD DICED BACON

Cook with leek and soffritto, breaking up with a spoon, until browned, 4-5 minutes.

### + DOUBLE GRATED PARMESAN CHEESE

Follow method above.

2



## Bake the risotto

- Add **garlic**, **classic roast seasoning**, **tomato paste** and **risotto-style rice** and cook, stirring, until fragrant, **1 minute**.
- Add the **boiling water** (2¼ cups for 2 people / 4½ cups for 4 people) and **chicken-style stock powder**, then bring to the boil.
- Transfer **risotto** to a baking dish. Cover tightly with foil. 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.

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## Serve up

- Divide beef, pork and veggie bolognese risotto between bowls.
- Sprinkle over remaining grated Parmesan cheese.
- Serve with balsamic rocket salad. Enjoy!

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

