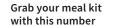


# Beef, Pork & Leek Bolognese Risotto with Parmesan & Balsamic Rocket Salad















Soffritto Mix

Mince



Classic Roast



Tomato Paste

Chicken-Style Stock Powder

Rocket Leaves

Seasoning





**Grated Parmesan** 







## 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

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	2 People	4 People
olive oil*	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
boiling water*	21/4 cups	4½ cups
chicken-style stock powder	1 medium sachet	1 large sachet
butter*	20g	40g
grated Parmesan cheese	1 medium packet	1 large packet
rocket leaves	1 medium packet	2 medium packets
balsamic vinegar*	drizzle	drizzle

<sup>\*</sup>Pantry Items

#### **Nutrition**

Per Serving	Per 100g
3588kJ (857cal)	808kJ (193cal)
41.6g	9.4g
36.9g	8.3g
16.1g	3.6g
84.9g	19.1g
10.5g	2.4g
1219mg	274mg
5.1g	1.1g
	3588kJ (857cal) 41.6g 36.9g 16.1g 84.9g 10.5g 1219mg

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.
- · 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.



## 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!



#### 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 (2<sup>1</sup>/<sub>4</sub> cups for 2 people / 4<sup>1</sup>/<sub>2</sub> 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.



## Serve up

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



