



Baked Cherry Tomato & Pesto Risotto

with Parmesan & Toasted Walnuts

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Onion



Garlic



Arborio Rice



Garlic & Herb Seasoning



Vegetable Stock Powder



Tinned Cherry Tomatoes



Thyme



Walnuts



Lemon



Baby Spinach Leaves



Peeled Pumpkin Pieces



Grated Parmesan Cheese



Basil Pesto



Diced Bacon

 **Recipe Update**
The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: 30-40 mins
Ready in: 40-50 mins

When our recipe developers first whipped this one up, we all gathered close. "It's...it's beautiful!" someone exclaimed. And it was. Let's just say when we tasted it, we weren't disappointed. Enjoy!

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

Pantry items

Olive Oil, Butter, Brown Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Two oven trays lined with baking paper · Large frying pan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
peeled pumpkin pieces	1 bag (200g)	1 bag (400g)
onion	1 (medium)	1 (large)
garlic	3 cloves	6 cloves
butter*	20g	40g
arborio rice	1 packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
water*	2 cups	4 cups
vegetable stock powder	1 medium sachet	1 large sachet
tinned cherry tomatoes	1 tin	2 tins
thyme	1 bag	1 bag
brown sugar*	1 tsp	2 tsp
walnuts	1 packet	2 packets
lemon	½	1
baby spinach leaves	1 small bag	1 medium bag
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
basil pesto	1 packet (50g)	1 packet (100g)
diced bacon**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3496kJ (835Cal)	680kJ (162Cal)
Protein (g)	21.3g	4.1g
Fat, total (g)	40.7g	7.9g
- saturated (g)	11.9g	2.3g
Carbohydrate (g)	93g	18.1g
- sugars (g)	13.5g	2.6g
Sodium (mg)	1294mg	252mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4081kJ (975Cal)	724kJ (173Cal)
Protein (g)	29.3g	5.2g
Fat, total (g)	52.9g	9.4g
- saturated (g)	16.4g	2.9g
Carbohydrate (g)	93.1g	16.5g
- sugars (g)	13.5g	2.4g
Sodium (mg)	1693mg	300mg

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



Start the risotto

- Preheat oven to **220°C/200°C fan-forced**.
- Place **peeled pumpkin pieces** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Roast until tender, **20-25 minutes**.
- Meanwhile, finely chop **onion** and **garlic**.
- In a large frying pan, heat the **butter** and a drizzle of **olive oil** over medium-high heat. Cook **onion**, stirring, until tender, **4-5 minutes**.
- Add **garlic** and cook until fragrant, **1-2 minutes**.
- Add **arborio rice** and **garlic & herb seasoning**, stir to combine, then cook until the rice is coated and slightly translucent, **1-2 minutes**.

Custom Recipe: If you've added diced bacon to your meal, cook bacon with onion, breaking up bacon with a spoon, until browned, 3-4 minutes.



Toast the walnuts

- Meanwhile, roughly chop **walnuts**.
- Wipe out the frying pan and return to medium-high heat. Toast **walnuts**, tossing, until fragrant, **3-4 minutes**. Transfer to a small bowl and set aside.
- Meanwhile, cut **lemon** into wedges.



Bake the risotto

- Add the **water** and **vegetable stock powder** to the pan. Bring to the boil, then remove from heat. Carefully transfer the **risotto** to a baking dish.
- Cover tightly with foil and bake until the liquid is absorbed and the rice is 'al dente', **24-28 minutes**.

TIP: 'Al dente' rice is cooked through but still slightly firm in the centre.



Finish the risotto

- When the risotto is done, stir through the **roasted veggies**, **baby spinach leaves**, **grated Parmesan cheese**, **basil pesto** and a good squeeze of **lemon juice** and season to taste.

TIP: Add a splash of water if the risotto looks dry.



Roast the tomatoes

- While the risotto is baking, drain **tinned cherry tomatoes**. Pick **thyme** leaves.
- Place **cherry tomatoes** and **thyme** on a second lined oven tray. Add the **brown sugar**, then drizzle with **olive oil** and season with **salt** and **pepper**.
- Toss to coat, then roast until caramelised, **15-20 minutes**.



Serve up

- Divide cherry tomato and basil pesto risotto between bowls.
- Top with toasted walnuts.
- Serve with any remaining lemon wedges. Enjoy!

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