



Baked Cherry Tomato & Pesto Risotto

with Parmesan & Toasted Walnuts

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Onion



Garlic



Baby Broccoli



Arborio Rice



Garlic & Herb Seasoning



Vegetable Stock Powder



Tinned Cherry Tomatoes



Thyme



Walnuts



Lemon



Baby Spinach Leaves



Grated Parmesan Cheese



Basil Pesto

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!

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

Large frying pan · Medium or large baking dish · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
onion	1	1
garlic	3 cloves	6 cloves
baby broccoli	1 bag	1 bag
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)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3496kJ (836Cal)	680kJ (163Cal)
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

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



Start the risotto

- Preheat oven to **220°C/200°C fan-forced**.
- Finely chop **onion** and **garlic**. Trim **baby broccoli** and cut into thirds.
- 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**.

4



Toast the walnuts

- Meanwhile, roughly chop **walnuts**.
- Wipe out the frying pan, then 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.

2



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 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.

5



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.

3



Roast the veggies

- While the risotto is baking, drain **tinned cherry tomatoes**. Pick **thyme** leaves.
- Place **cherry tomatoes**, **baby broccoli** and **thyme** on a 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 and tender, **15-20 minutes**.

6



Serve up

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

We're here to help!

Scan here if you have any questions or concerns



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