

Easy Chorizo & Veggie Risotto

with Parmesan

Grab your Meal Kit with this symbol



Mild Chorizo



Onion



Tomato



Leek



Arborio Rice



Garlic Paste



Tomato Paste



Nan's Special Seasoning



Salad Leaves



Grated Parmesan Cheese

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: 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 oven-baked chorizo risotto. Minimal stirring, loads of comforting oozy and superbly satisfying—what could be better?

Pantry items

Olive Oil, Butter

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
mild chorizo	1 packet	2 packets
onion	1 (medium)	1 (large)
tomato	1	2
leek	1	2
arborio rice	1 packet	1 packet
garlic paste	1 packet	1 packet
tomato paste	1 packet	2 packets
Nan's special seasoning	1 sachet	1 sachet
boiling water*	2 cups	4 cups
butter*	40g	80g
salad leaves	1 medium bag	1 large bag
grated Parmesan cheese	1 packet (30g)	1 packet (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4124kJ (985Cal)	832kJ (198Cal)
Protein (g)	34.7g	7g
Fat, total (g)	52g	10.5g
- saturated (g)	24.3g	4.9g
Carbohydrate (g)	93.7g	18.9g
- sugars (g)	7.3g	1.5g
Sodium (mg)	2047mg	413mg

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



Cook the chorizo & veggies

- Preheat oven to **220°C/200°C fan-forced**. Roughly chop **mild chorizo** and **onion**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **chorizo** and **onion**, stirring, until starting to brown, **3-4 minutes**.
- Meanwhile, boil the kettle. Roughly chop **tomato**. Thinly slice **leek**.
- Add **tomato** and **leek** to **chorizo** and cook, tossing, until starting to soften, **3-4 minutes**.

3



Finish the risotto

- When risotto is done, stir through the **butter**, **salad leaves** and 1/2 the **grated Parmesan cheese**. Season to taste.

TIP: *If the risotto looks dry, stir through a splash of water.*

2



Bake the risotto

- Add **arborio 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 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.*

4



Serve up

- Divide chorizo and veggie risotto between bowls.
- Top with remaining Parmesan cheese to serve.

Enjoy!