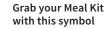
Easy Chorizo & Veggie Risotto

with Parmesan











Mild Chorizo







Tomato





Garlic Paste

Arborio Rice





Tomato Paste

Nan's Special Seasoning



Salad Leaves

Grated Parmesan Cheese

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

9		
	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.



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.



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.



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.



Serve up

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

Enjoy!