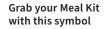
Easy Creamy Pork Risotto with Lemon & Parmesan



















Garlic & Herb Seasoning



Longlife Cream



Chicken-Style Stock Powder



Baby Spinach Leaves



Grated Parmesan



Hands-on: 20-30 mins Ready in: 40-50 mins

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	
carrot	1	2	
lemon	1/2	1	
pork mince	1 packet	1 packet	
arborio rice	1 packet	1 packet	
garlic paste	1 packet	1 packet	
garlic & herb seasoning	1 sachet	1 sachet	
longlife cream	½ bottle (125ml)	1 bottle (250ml)	
chicken-style stock powder	1 sachet (10g)	2 sachets (20g)	
boiling water*	1½ cups	3 cups	
butter*	20g	40g	
baby spinach leaves	1 bag (60g)	1 bag (120g)	
grated Parmesan cheese	1 packet (30g)	1 packet (60g)	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4215kJ (1007Cal)	880kJ (210Cal)
Protein (g)	40.7g	8.5g
Fat, total (g)	48.5g	10.1g
- saturated (g)	28g	5.8g
Carbohydrate (g)	99g	20.7g
- sugars (g)	9g	1.9g
Sodium (mg)	2046mg	427mg

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.



Start the risotto

- Boil the kettle. Preheat oven to **240°C/220°C fan-forced**. Thinly slice **carrot** into rounds. Slice **lemon** into wedges.
- In a large frying pan, heat a drizzle of olive oil over a high heat. When oil is
 hot, cook pork mince and carrot, breaking mince up with a spoon, until just
 browned, 4-5 minutes.



Finish the risotto

• When risotto is done, stir through **butter**, **baby spinach leaves**, 1/2 the **grated Parmesan cheese** and a squeeze of **lemon juice**, then season.

TIP: Add a dash of water to the risotto if it looks a little dry.



Bake the risotto

- Add arborio rice, garlic paste and garlic & herb seasoning to pork and cook, stirring, until fragrant, 1 minute.
- Remove from heat, then add longlife cream (see ingredients),
 chicken-style stock powder and boiling water (1 1/2 cups for 2 people / 3 cups for 4 people). Season with salt and pepper. Stir to combine.
- Transfer risotto mixture to a baking dish. Cover tightly with foil and bake until liquid has been 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 creamy pork risotto between bowls.
- Sprinkle over remaining Parmesan cheese. Serve with any remaining lemon wedges.

Enjoy!