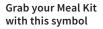


Mushroom, Tomato & Basil Pesto Risotto

with Pear Salad & Almond Pangrattato













Button Mushrooms

Roasted Almonds





Garlic & Herb Seasoning

Tomato Paste







Arborio Rice

Vegetable Stock





Panko Breadcrumbs



Salad Leaves

Plant-Based Basil Pesto



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: 15-25 mins Ready in: 40-50 mins



Keep warm with an expertly cooked and flavoured risotto (in case it wasn't clear, you're the expert!). Hearty and homey, the earthen taste of the mushrooms blended with a tomato sauce and stirred through with basil pesto come together to create a risotto that has everyone humming from bliss.

Pantry items

Olive Oil, Plant-Based Butter, Balsamic Vinegar

Before you start Remember to wash your hands for 20 seconds

before you get cooking. You'll also need to give your fruit and

You will need

Large frying pan · Medium or large baking dish

Ingredients

2 People	4 People
refer to method	refer to method
1 (medium)	1 (large)
3 cloves	6 cloves
1 packet	1 packet
1 packet	2 packets
20g	40g
1 sachet	1 sachet
½ packet	1 packet
1 packet	1 packet
2 cups	4 cups
1 large sachet	2 large sachets
½ packet	1 packet
1	2
1 medium bag	1 large bag
drizzle	drizzle
1 packet (50g)	1 packet (100g)
1 packet	1 packet
	refer to method 1 (medium) 3 cloves 1 packet 1 packet 20g 1 sachet ½ packet 1 packet 2 cups 1 large sachet ½ packet 1 medium bag drizzle 1 packet (50g)

^{*}Pantry Items**Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3622kJ (866Cal)	839kJ (201Cal)
Protein (g)	21.1g	4.9g
Fat, total (g)	35.4g	8.2g
- saturated (g)	8.2g	1.9g
Carbohydrate (g)	113.7g	26.3g
- sugars (g)	13.5g	3.1g
Sodium (mg)	1569mg	363mg
Custom Recine		

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4207kJ (1005Cal)	873kJ (209Cal)
Protein (g)	29.1g	6g
Fat, total (g)	47.5g	9.9g
- saturated (g)	12.6g	2.6g
Carbohydrate (g)	113.8g	23.6g
- sugars (g)	13.5g	2.8g
Sodium (mg)	1968mg	408mg

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.
- Finely chop **onion** and **garlic**. Thinly slice **button mushrooms**. Roughly chop roasted almonds.
- In a large frying pan, heat **plant-based butter** and a drizzle of **olive oil** over high heat. Cook onion and mushrooms, stirring, until softened, 5-6 minutes.
- Add 1/2 the garlic, garlic & herb seasoning, tomato paste (see ingredients) and arborio rice and cook, stirring, until fragrant, 1-2 minutes.

Custom Recipe: If you've added diced bacon to your meal, cook the bacon with onion and mushrooms until browned, 5-6 minutes.



Make the almond pangrattato

- Meanwhile, wipe out frying pan and return to medium-high heat with a drizzle of olive oil. Toast panko breadcrumbs (see ingredients) until golden, 2-3 minutes.
- Add remaining garlic and cook until fragrant, 1 minute. Transfer to a small bowl, add almonds, toss to combine and season.



Bake the risotto

- Add the water and vegetable stock powder to pan and bring to the boil.
- Transfer **risotto** to a baking dish, then cover tightly with foil and bake until liquid is absorbed and rice is 'al dente', 24-28 minutes.

TIP: 'Al dente' means rice is cooked through but still has a bit of firmness in middle.



Serve up

- While the breadcrumbs are toasting, thinly slice **pear**. In a large bowl, combine pear, salad leaves, a drizzle of balsamic vinegar and olive oil and season.
- When risotto is done, stir in **plant-based basil pesto** and season.
- Divide mushroom, tomato and basil pesto risotto between bowls. Top with almond pangrattato and serve with pear salad. Enjoy!

Rate your recipe

Did we make your tastebuds happy? Let our culinary team know: hellofresh.co.nz/rate

