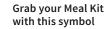
# Nan's Easy Chorizo & Veggie Risotto

with Parmesan











Mild Chorizo





Tomato





Garlic Paste

Nan's Special

Seasoning

Arborio Rice





Tomato Paste

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	
courgette	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)	

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4202kJ (1004Cal)	770kJ (184Cal)
Protein (g)	35.3g	6.5g
Fat, total (g)	52g	9.5g
- saturated (g)	24.3g	4.5g
Carbohydrate (g)	98.5g	18.1g
- sugars (g)	9.8g	1.8g
Sodium (mg)	2049mg	376mg

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 and courgette.
- Add tomato and courgette to chorizo and cook, tossing, until starting to soften, 3-4 minutes.



### Finish the risotto

• When the **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 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.



# Serve up

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

## Enjoy!