

## Cheat's Chorizo Risoni Risotto

with Cherry Tomatoes & Silverbeet



















Vegetable Stock





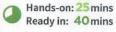
Silverbeet



**Cherry Tomatoes** 

Shredded Cheddar

Pantry Staples: Olive Oil





Low calorie

We believe weeknight dinners should be tasty and on the table without too much fuss. Hence, we present you with our risoni risotto. Minimal stirring, loads of comforting ooziness and superbly satisfying... what could be better?

Our fruit and veggies need a little wash before you use them!! You will need: chef's knife, chopping board, garlic crusher, large frying pan with lid and wooden spoon.



**GET PREPPED** Thinly slice the mild chorizo into halfmoons. Finely chop the brown onion. Peel and crush the garlic. Pick the thyme leaves. \*TIP: Hold each sprig of thyme at the top and run your fingers down the stalk to remove the leaves.



COOK THE CHORIZO & ONION Heat a small drizzle of olive oil in a large frying pan over a medium-high heat. Add the chorizo and cook, stirring, for 4 minutes or until golden and crispy. Add the onion and cook for 4 minutes or until softened. Add in the garlic and thyme leaves and cook for 1 minute or until fragrant.



**7** ADD THE RISONI Add the risoni (see ingredients list) to the pan with the chorizo and stir to combine. Add the water (see ingredients list) and crumble in the vegetable stock cube. Bring to the boil, then reduce the heat to mediumlow and simmer, stirring occasionally, for 10-15 minutes, or until the risoni is 'al-dente' and all the water has been absorbed.

\*TIP: Add a dash more water if your risoni looks dry or is not cooked in the allocated time.



**CONTINUE PREPPING** While the risoni is cooking, roughly chop the silverbeet. Slice the lemon into wedges. Slice the cherry tomatoes in half. \*TIP: It's easier to cut tomatoes using a small serrated knife.



**ADD THE CHEESE & VEGGIES** Once the risoni is soft and the liquid has been absorbed, stir through the shredded Cheddar cheese, silverbeet and cherry tomatoes. \* TIP: Leave out the cheese for the low calorie option! Cover the frying pan with a lid or foil and reduce the heat to low. Cook for 3-4 minutes, or until the silverbeet has just wilted. Remove the pan from the heat and season with pepper.



SERVE UP Divide the chorizo, cherry tomato and silverbeet risoni risotto between bowls. Serve the lemon wedges on the side.

Enjoy!

## **INGREDIENTS**

|                            | 2P                 | 4P                  |
|----------------------------|--------------------|---------------------|
| olive oil*                 | refer to<br>method | refer to<br>method  |
| mild chorizo               | 1 packet           | 2 packets           |
| brown onion                | 1                  | 2                   |
| garlic                     | 2 cloves           | 4 cloves            |
| thyme                      | 1 bunch            | 1 bunch             |
| risoni                     | 1½ packets         | 3 packets           |
| water*                     | 2 cups             | 4 cups              |
| vegetable stock            | 1 cube             | 2 cubes             |
| silverbeet                 | 1 bag              | 1 bag               |
| lemon                      | 1                  | 2                   |
| cherry tomatoes            | 1 punnet           | 2 punnets           |
| shredded<br>Cheddar cheese | 1 packet<br>(50 g) | 1 packet<br>(100 g) |

\*Pantry Items

| kJ (543Cal)<br>25.0g | 502kJ (120Cal)                           |  |
|----------------------|--|--|
| 25.0g                |  |  |
|                      | 5.5g                                     |  |
| 18.4g                | 4.1g                                     |  |
| 7.0g                 | 1.5g                                     |  |
| 64.3g                | 14.2g                                    |  |
| 11.4g                | 2.5g                                     |  |
| 540mg                | 341mg                                    |  |
|                      | 18.4g<br>7.0g<br>64.3g<br>11.4g<br>540mg |  |

For allergens and ingredient information, visit HelloFresh.com.au/foodinfo

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