



Cheat's Chorizo Risoni Risotto

with Cherry Tomatoes & Silverbeet



Cook a one-pot
risoni dish



Mild Chorizo



Brown Onion



Garlic



Thyme



Risoni



Vegetable Stock



Silverbeet



Lemon



Cherry Tomatoes



Shredded Cheddar
Cheese

Pantry Staples: Olive Oil

Hands-on: 25 mins
Ready in: 40 mins

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 ooiness and superbly satisfying... what could be better?

BEFORE YOU — START

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**.



1 GET PREPPED

Thinly slice the **mild chorizo** into half-moons. 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.



2 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.



3 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 medium-low 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.



4 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.



5 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**.



6 SERVE UP

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

Enjoy!

2/4 PEOPLE — INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
mild chorizo	1 packet	2 packets
brown onion	1	2
garlic	2 cloves	4 cloves
thyme	1 bunch	1 bunch
risoni	1 ½ 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 Cheddar cheese	1 packet (50 g)	1 packet (100 g)

*Pantry items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2270kJ (543Cal)	502kJ (120Cal)
Protein (g)	25.0g	5.5g
Fat, total (g)	18.4g	4.1g
- saturated (g)	7.0g	1.5g
Carbohydrate (g)	64.3g	14.2g
- sugars (g)	11.4g	2.5g
Sodium (g)	1540mg	341mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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