



ONE-PAN CHORIZO RISONI RISOTTO

with Cherry Tomatoes, Spinach & Cheddar



Make a one-pan wonder



Mild Chorizo



Brown Onion



Cherry Tomatoes



Garlic



Lemon



Thyme



Chilli Flakes (Optional)



Risoni



Vegetable Stock



Shredded Cheddar Cheese



Baby Spinach Leaves

Hands-on: **25-35 mins**
Ready in: **40-50 mins**

Spicy (optional chilli flakes)

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?

Pantry Staples: Olive Oil

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **large frying pan**



1 GET PREPPED

Roughly chop the **mild chorizo**. Finely chop the **brown onion**. Cut the **cherry tomatoes** in half. Finely chop the **garlic** (or use a garlic press). Zest the **lemon** (see **ingredients list**) to get a **pinch**. Pick the **thyme** leaves. **TIP:** Hold each thyme sprig at the top, then gently run your fingers down to remove the leaves. If the sprigs are very soft, you can just chop them instead.



4 PREP THE LEMON

While the risoni is cooking, slice the **lemon** into wedges.



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, until golden, **5-6 minutes**. Add the **onion** and **cherry tomatoes** and cook, stirring, until softened, **4 minutes**. Add the **garlic**, **thyme**, **lemon zest** and a **pinch** of **chilli flakes** (if using) and cook until fragrant, **1 minute**.



5 ADD THE CHEESE & VEGGIES

When the risoni is ready and the liquid has been absorbed, stir through the **shredded Cheddar cheese** and **baby spinach leaves**. Cook until the spinach has wilted, **1-2 minutes**. **TIP:** If you can't fit the spinach in your pan at once, stir it through in batches! Remove from the heat and season to taste with **salt** and **pepper**.



3 COOK THE RISONI

Add the **risoni** (see **ingredients list**) to the pan and stir to combine. Add the **water** and crumbled **vegetable stock** (**1 1/2 cubes for 2 people / 3 cubes for 4 people**). Bring to the boil, then reduce the heat to medium-low and simmer, stirring occasionally, until the risoni is 'al dente' and all the water has been absorbed, **15-18 minutes**. **TIP:** Add a dash more water if your risoni looks dry.



6 SERVE UP

Divide the chorizo, cherry tomato and spinach risoni risotto between bowls. Serve with the lemon wedges.

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
cherry tomatoes	1 punnet	2 punnets
garlic	2 cloves	4 cloves
lemon	½	1
thyme	1 bunch	1 bunch
chilli flakes (optional)	pinch	pinch
risoni	1½ packets	3 packets
water*	1¾ cups	3½ cups
vegetable stock	1½ cube	3 cubes
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
baby spinach leaves	1 bag (120g)	1 bag (240g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3500kJ (836Cal)	659kJ (158Cal)
Protein (g)	43.7g	8.2g
Fat, total (g)	41.3g	7.8g
- saturated (g)	18.2g	3.4g
Carbohydrate (g)	68.0g	12.8g
- sugars (g)	13.2g	2.5g
Sodium (g)	3270mg	617mg

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

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