# Creamy Brie Risotto & Caramelised Apple

with Lemony Asparagus

**Grab your meal kit with this number** **34**

**Recipe Update**

**We've replaced the pear in this recipe with apple due to local ingredient availability. It'll be just as delicious, just follow your recipe card!**


Onion


Apple


Asparagus


Garlic


Lemon


Single Cream Brie


Sliced Leek


Herb & Mushroom Seasoning


Risotto-Style Rice


Vegetable Stock Powder


Single Cream Brie


Diced Bacon

**Prep in:** 20-30 mins
**Ready in:** 45-55 mins

We're elevating this herby risotto with a generous helping of creamy Brie stirred through. Then, load it up with all of the good stuff like sweet caramelised apple and tender garlicky asparagus for a risotto worth drooling over.

## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

***If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches***

## You will need

Large frying pan · Medium or large baking dish

## Ingredients

| | 2 People | 4 People |
|---|---|---|
| ***olive oil**** | refer to method | refer to method |
| onion | ½ | 1 |
| apple | 1 | 2 |
| asparagus | 1 bunch | 2 bunches |
| garlic | 3 cloves | 6 cloves |
| lemon | ½ | 1 |
| single cream brie | ½ packet | 1 packet |
| sliced leek | 1 medium packet | 1 large packet |
| herb & mushroom seasoning | 1 sachet | 2 sachets |
| risotto-style rice | 1 packet | 2 packets |
| ***water**** *(for the rice)* | 1 cup | 2 cups |
| vegetable stock powder | 1 medium sachet | 1 large sachet |
| ***butter**** | 20g | 40g |
| ***balsamic vinegar**** | 1 tbsp | 2 tbsp |
| ***brown sugar**** | 1 tsp | 2 tsp |
| ***water**** *(for the apple)* | ¼ cup | ½ cup |

****Pantry Items***

## Nutrition

| Avg Qty | Per Serving | Per 100g |
|---|---|---|
| Energy (kJ) | 3260kJ (780Cal) | 811kJ (194Cal) |
| Protein (g) | 21.9g | 5.4g |
| Fat, total (g) | 34.4g | 8.6g |
| - saturated (g) | 20.4g | 5.1g |
| Carbohydrate (g) | 91.1g | 22.7g |
| - sugars (g) | 15.7g | 3.9g |
| Sodium (mg) | 1050mg | 261mg |
| Dietary Fibre (g) | 6.6g | 1.6g |

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

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## Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Thinly slice **brown onion (see ingredients)**.
- Thinly slice **apple** into wedges.
- Trim **asparagus**.
- Finely chop **garlic**.
- Slice **lemon** into wedges.
- Roughly chop **Brie**.

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## Start the risotto

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion** and **sliced leek** until tender, **4-5 minutes**.
- Add **herb & mushroom seasoning** and half the **garlic** and cook until fragrant, **1 minute**.
- Add **risotto-style rice** and stir to coat.
- Add the **water (for the rice)** and **vegetable stock powder**. Bring to the boil, then remove from heat.

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## Finish the risotto

- Transfer **risotto** to a baking dish.
- Cover tightly with foil and bake until liquid is absorbed and rice is 'al dente', **24-28 minutes**.
- Remove **risotto** from oven and stir through **Brie** until melted.
- Stir through a splash of water to loosen risotto if needed. Season to taste with **salt** and **pepper**.

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## Cook the asparagus

- When risotto has **15 minutes** remaining, wipe out frying pan and return to medium-high heat with a drizzle of **olive oil**.
- Cook **asparagus**, until just tender, **4-5 minutes**.
- Add remaining **garlic** and cook until fragrant, **1 minute**. Transfer to a bowl, squeeze over **lemon juice** and allow to cool slightly.

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## Caramelise the apple

- Return frying pan to medium-high heat with the **butter**.
- Cook **apple wedges**, turning occasionally, until softened, **2-3 minutes**.
- Add the **balsamic vinegar**, **brown sugar** and **water (for the apple)** and cook until dark and sticky, **3-5 minutes**.

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## Finish & serve

- Divide creamy Brie risotto and lemony asparagus between bowls. Top risotto with caramelised apple to serve. Enjoy!

**CUSTOM OPTIONS**

**SINGLE CREAM BRIE:**
Follow method above.

**DICED BACON:**
In a large frying pan, cook with a drizzle of olive oil, breaking up with a spoon, until browned, 6-7 minutes.

**SCAN CODE FOR FULL STEPS AND NUTRITION INFO**