



# ONE-PAN CHORIZO RISONI RISOTTO

with Cherry Tomatoes, Silverbeet & Cheddar



Make a one-pan wonder



Brown Onion



Garlic



Lemon



Thyme



Mild Chorizo



Risoni



Vegetable Stock



Silverbeet



Cheddar Cheese




Tinned Cherry Tomatoes



Chilli Flakes (Optional)

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 ooziness 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** with a **lid** (or **foil**)



### 1 GET PREPPED

Finely chop the **brown onion**. Finely chop the **garlic** (or use a garlic press). Zest the **lemon** (see ingredients list) to get a **pinch**, then slice into wedges. 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 chop them instead. Roughly chop the **mild chorizo**.



### 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 and crisp, **5-6 minutes**. Add the **onion** and cook, stirring until softened, **4 minutes**. Add the **garlic**, **thyme** and **lemon zest** and cook until fragrant, **1 minute**.



### 3 COOK THE RISONI

Add the **risoni** (see ingredients list) to the pan with the **chorizo** and stir to combine. Add the **water** and crumble in the **vegetable stock** (**1 cube for 2 people / 2 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, **15-17 minutes**. **TIP:** Add a dash more water if your risoni looks dry.



### 4 PREP THE CHEESE & VEGGIES

While the risoni is cooking, roughly chop the **silverbeet**. Grate the **Cheddar cheese**. Drain the **tinned cherry tomatoes**.



### 5 ADD THE CHEESE & VEGGIES

When the risoni is ready and the liquid is absorbed, stir through the **silverbeet**, grated **Cheddar cheese** and **cherry tomatoes**. Cover the frying pan with a lid or foil. Cook until the **silverbeet** has just wilted, **3-5 minutes**. Remove the pan from the heat and season to taste with **salt** and **pepper**.



### 6 SERVE UP

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

## ENJOY!

## 2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
brown onion	1	2
garlic	2 cloves	4 cloves
lemon	½	1
thyme	1 bunch	1 bunch
mild chorizo	1 packet	2 packets
risoni	1½ packets	3 packets
water*	1¾ cups	3½ cups
vegetable stock	1 cube	2 cubes
silverbeet	1 bag	1 bag
Cheddar cheese	1 block (50g)	1 block (100g)
tinned cherry tomatoes	1 tin	2 tins
chilli flakes (optional)	pinch	pinch

#### \*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3620kJ (865Cal)	598kJ (143Cal)
Protein (g)	45.5g	7.5g
Fat, total (g)	41.4g	6.8g
- saturated (g)	18.2g	3.0g
Carbohydrate (g)	73.3g	12.1g
- sugars (g)	16.5g	2.7g
Sodium (g)	3260mg	538mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589  
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