

Chorizo, Thyme & Roasted Roma Tomato Risotto

with Parmesan Cheese

Grab your Meal Kit with this symbol



Mild Chorizo



Brown Onion



Garlic



Lemon



Thyme



Chilli Flakes (Optional)



Aborio Rice



Chicken-Style Stock Powder



Tinned Baby Roma Tomatoes




Grated Parmesan Cheese



Baby Spinach Leaves

 Hands-on: **35-45 mins**
Ready in: **50-60 mins**

 Spicy (optional chilli flakes)

What happens when you cook chorizo with thyme, lemon zest and chilli, then use this as the base for risotto? We could tell you, but the best way to find out is to try it yourself! While you're at it, throw in some baby Roma tomatoes for a sweet burst of flavour.

Pantry items

Olive Oil, Butter

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan · Medium baking dish · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
mild chorizo	1 packet	2 packets
brown onion	1 (medium)	1 (large)
garlic	2 cloves	4 cloves
lemon	½	1
thyme	1 bunch	1 bunch
chilli flakes (optional)	pinch	pinch
arborio rice	1 packet	2 packets
water*	2 cups	4 cups
chicken-style stock powder	1 sachet	2 sachets
tinned baby Roma tomatoes	1 tin	2 tins
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
butter*	20g	40g
baby spinach leaves	1 bag (60g)	1 bag (120g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3650kJ (872Cal)	692kJ (165Cal)
Protein (g)	36.3g	6.9g
Fat, total (g)	38.6g	7.3g
- saturated (g)	18.5g	3.5g
Carbohydrate (g)	92.3g	17.5g
- sugars (g)	11.6g	2.2g
Sodium (mg)	1860mg	352mg

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.



1. Get prepped

Preheat the oven to **220°C/200°C fan-forced**. Roughly chop the **mild chorizo**. Finely chop the **brown onion**. Finely chop the **garlic**. Zest the **lemon** 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 stems are very soft, you can just chop them instead.



4. Roast the tomatoes

While the risotto is baking, drain the **tinned baby Roma tomatoes**. Place the **tomatoes** and a **drizzle** of **olive oil** on an oven tray lined with baking paper. Season with a **generous pinch** of **salt** and **pepper** and toss to coat. Roast on the top rack of the oven until blistered, **15-20 minutes**.



2. Start the risotto

In a large frying pan, heat a **small drizzle** of **olive oil** over a medium-high heat. Add the **chorizo** and cook, stirring, until golden and crisp, **3-4 minutes**. Add the **onion** 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**. Add the **arborio rice** and stir until combined.



5. Finish the risotto

When the **risotto** is done, remove from the oven and stir through a **splash** of **water** if needed. Stir in the **grated Parmesan cheese**, **butter** and the **baby spinach leaves**. Gently fold in the roasted **tomatoes**. Season to taste.



3. Bake the risotto

Add the **water** and **chicken-style stock powder** to the **rice** and bring to the boil. Transfer the **risotto** to a medium baking dish. Cover tightly with foil and bake until the liquid has absorbed and the rice is 'al dente', **24-28 minutes**.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.



6. Serve up

Divide the chorizo, thyme and roasted Roma tomato risotto between bowls. Serve with the lemon wedges.

Enjoy!