



More Than Food
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Treat Day Cheesy Tomato, Chorizo and Mozzarella Orzo Risotto

This dish uses orzo, a rice shaped pasta ideal for risotto-style dishes. Combined with creamy mozzarella and succulent cherry tomatoes from our friends at the Tomato Stall... what more could you want? Our orzo is made by Delverde who use mineral water from the mountains in their pasta, which in our opinion creates something really quite special.



30 mins



Onion (1)



Garlic Clove (2)



Cherry Tomatoes
(1 punnet)



Thyme (3 sprigs)



Tomato Purée
(1 tbsp)



Chorizo (1 pack)



Orzo (1 cup)



Vegetable Stock
Pot (½)



Mozzarella (1 ball)



Parmesan (2 tbsp)



Baby Spinach
(3 handfuls)

Ingredients

2 PEOPLE

ALLERGENS

Onion, chopped	1	
Garlic Clove, chopped	2	
Cherry Tomatoes, halved	1 punnet	
Thyme	3 sprigs	
Tomato Purée	1 tbsp	
Chorizo	1 pack	
Orzo	1 cup	Gluten
Vegetable Stock Pot	½	Celery, Sulphites
Mozzarella	1 ball	Lactose
Parmesan	2 tbsp	Lactose
Baby Spinach	3 handfuls	



Our fruit and veggies come straight from the farm so give them a little wash before using

Did you know...

Despite its rice shape, orzo is not made out of rice but of hard wheat semolina - just like pasta!

Nutrition per serving: Calories: 892 kcal | Protein: 78 g | Carbs: 84 g | Fat: 30 g | Saturated Fat: 16 g

1



1 Pre-heat your oven to 200 degrees. Chop your **onion** in half through the root, peel it and chop into roughly 2cm pieces. Peel and chop your **garlic**. Chop your **cherry tomatoes** in half. Pull the leaves off your **thyme** stalks using your finger and thumb.

5



2 Put a saucepan on medium heat with 1 tbsp of **oil** and add your **onion**, **garlic**, ¼ tsp of **salt** and a good grind of **pepper**. Cook for 5 mins until soft. **Tip:** *If the onions start to colour turn the heat down.* While your **onions** are softening, boil 450ml of water in a pot or a kettle.

7



3 Meanwhile pop your **cherry tomatoes** on a baking tray, sprinkle with ¼ tsp of **salt**, a good grind of **pepper** and ¼ tsp of **sugar** (if you have any). Roast in the oven for 10 mins. When the 10 mins are up take them out the oven and put them to the side for later.

7



4 When the **onions** are softened add your **thyme** leaves, **tomato purée** and **chorizo** to the pan. Give everything a good stir and cook for another 2 mins.

5 Add the **orzo** to the pan and stir, so it has a good covering of oil and tomato purée, then add

your 450ml of boiling **water** and your **vegetable stock pot**. Stir gently to combine and dissolve the stock pot and slowly bubble away for 8-9 mins, until the liquid has been absorbed and the orzo is 'al dente' (i.e. there is just a hint of firmness left in the middle). **Tip:** *Make sure you stir a few times to ensure the orzo does not stick to the bottom of the pan.* If the liquid is all absorbed before the pasta is cooked, simply add another splash of water and continue cooking until the orzo is done.

6 While your risotto is cooking roughly tear your **mozzarella** into small pieces and grate your **parmesan**.

7 When your orzo is cooked, take the pan off the heat, add your **mozzarella**, half your **parmesan** and the **cherry tomatoes** and stir everything together. Pop your **spinach** on top and put a lid on for 3 mins to allow the **spinach** to steam, then stir that in too.

8 Serve your risotto in bowls with the rest of the **parmesan** sprinkled on top... enjoy!