



# Tomato and Sausage Risotto with Pesto Drizzle

Classic 30-35 Minutes

8



Medium Tomato



Garlic Clove



Chicken Stock  
Paste



Tomato Puree



Cumberland Sausage



Risotto Rice



Fresh Pesto



Grated Hard Italian  
Style Cheese

**Pantry Items**

Oil, Salt, Pepper, Olive Oil, Butter

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Kettle, garlic press, measuring jug, baking tray, ovenproof pan, lid and bowl.

## Ingredients

Ingredients	2P	3P	4P
Medium Tomato	1	2	2
Garlic Clove**	2	3	4
Chicken Stock Paste	20g	30g	40g
Tomato Puree	30g	45g	60g
Cumberland Sausage** 14)	4	6	8
Risotto Rice	175g	260g	350g
Fresh Pesto** 7)	32g	48g	64g
Grated Hard Italian Style Cheese** 7) 8)	20g	40g	40g

Pantry	2P	3P	4P
Boiled Water for the Stock*	500ml	750ml	1000ml
Olive Oil for the Drizzle*	1 tbsp	1½ tbsp	2 tbsp
Butter*	20g	30g	40g

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	336g	100g
Energy (kJ/kcal)	3887 / 929	1159 / 277
Fat (g)	51.6	15.4
Sat. Fat (g)	19.0	5.7
Carbohydrate (g)	85.0	25.3
Sugars (g)	6.4	1.9
Protein (g)	28.4	8.5
Salt (g)	4.54	1.35

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

7) Milk 8) Egg 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Get Prepping

Preheat your oven to 220°C/200°C fan/gas mark 7.  
Boil your kettle.

Cut the **tomato** into 1cm chunks. Peel and grate the **garlic** (or use a garlic press).

Pour the **boiled water for the stock** (see pantry for amount) into a measuring jug. Add the **chicken stock paste** and **tomato puree**, stirring well to combine - this is your **chicken stock**.

Pop the **sausages** onto a baking tray.

**IMPORTANT:** Wash your hands and equipment after handling raw meat.



## Pesto Drizzle Time

Meanwhile, in a small bowl, combine the **pesto** and **olive oil for the drizzle** (see pantry for amount).



## Start your Risotto

Heat a drizzle of **oil** in a large ovenproof pan on medium heat. **TIP:** If you don't have an ovenproof pan, use a normal pan and transfer to an ovenproof dish before baking.

Add the **risotto rice**, **tomato** and **garlic**. Stir and cook until the edges of the **rice** are translucent, 1-2 mins.

Pour in your **stock** and stir to combine. Bring back up to the boil, then pop a lid on the pan (or cover with foil).



## Cheese Please

When the **risotto** is cooked, remove it from the oven and stir through the **hard Italian style cheese** and **butter** (see pantry for amount). **TIP:** Add a splash of water to loosen the risotto if needed.

Cut the **cooked sausages** into rounds and stir through the **risotto**.



## Ready, Steady, Bake

Bake the **risotto** on the middle shelf and the **sausages** on the top shelf of your oven until the **rice** is cooked, the **water** has been absorbed and the **sausages** are golden brown and cooked through, 20-25 mins. **IMPORTANT:** The sausages are cooked when no longer pink in the middle.



## Serve Up

Share the **sausage risotto** between your bowls.  
Spoon over the **pesto drizzle** to finish.

## Enjoy!