



Chorizo and Pea Risotto with Italian Style Cheese

Classic 40-45 Minutes • Mild Spice • 1 of your 5 a day

9



Chicken Stock Paste



Garlic Clove



Onion



Chorizo



Risotto Rice



Peas



Grated Hard Italian Style Cheese

Pantry Items

Oil, Salt, Pepper, 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, measuring jug, garlic press, ovenproof pan, saucepan and lid.

Ingredients

Ingredients	2P	3P	4P
Chicken Stock Paste	20g	30g	40g
Garlic Clove**	2	3	4
Onion**	1	1½	2
Chorizo**	90g	150g	180g
Risotto Rice	175g	260g	350g
Peas**	120g	180g	240g
Grated Hard Italian Style Cheese** (7) (8)	40g	60g	80g
Pantry	2P	3P	4P
Boiled Water for the Risotto*	500ml	750ml	1000ml
Butter*	10g	15g	20g

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	303g	100g
	2963 /708	979 /234
Fat (g)	27.5	9.1
Sat. Fat (g)	12.7	4.2
Carbohydrate (g)	84.4	27.9
Sugars (g)	9.1	3.0
Protein (g)	29.7	9.8
Salt (g)	4.93	1.63

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

Allergens

7) Milk (8) Egg

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 Started

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

Boil your kettle, then pour the **boiled water for the risotto** (see pantry for amount) into a measuring jug. Add the **chicken stock paste** and stir well to combine - this is your **chicken stock**.

Peel and grate the **garlic** (or use a garlic press).

Halve, peel and chop the **onion** into small pieces.



Bake the Risotto

Bake on the middle shelf of your oven until the **rice** is cooked and the **water** has been absorbed, 20-25 mins.



Fry the Chorizo

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

Once the pan is hot, add the **chorizo** and **onion**.

Fry until the **onion** starts to soften, 5-6 mins.

Add the **garlic** and fry for 1 min more.



Finishing Touches

When the **risotto** has finished cooking, remove it from the oven and stir through the **butter** (see pantry for amount), **peas** and **half the hard Italian style cheese**.

Season to taste with **salt** and **pepper** if needed.

TIP: Add a splash of water to loosen the risotto if needed.



Bring on the Rice and Stock

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

Stir in your **chicken stock** and bring back up to the boil, then pop a lid on the pan (or cover with foil).



Serve

Share the **chorizo and pea risotto** between your bowls.

Sprinkle over the remaining **hard Italian style cheese** to finish.

Enjoy!