

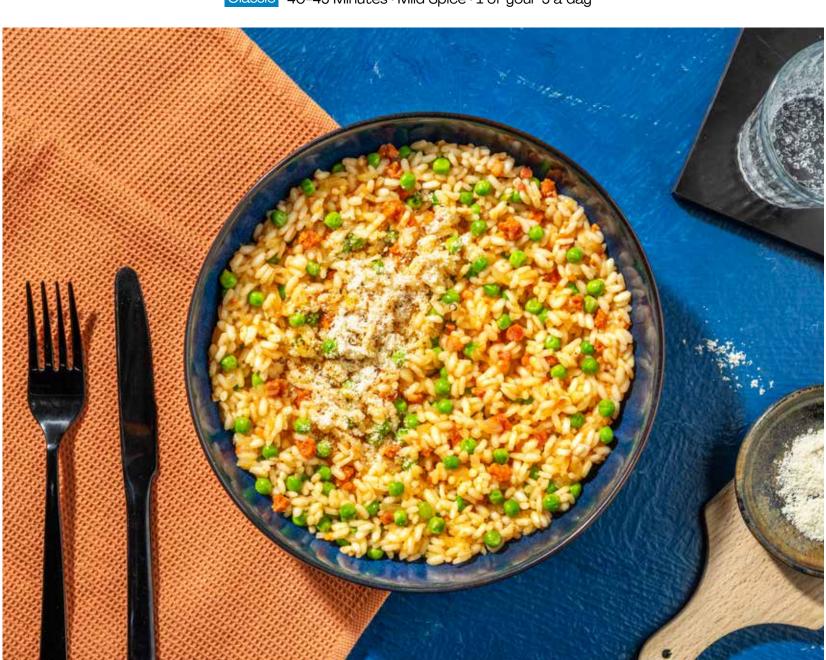
Chorizo and Pea Risotto

with Italian Style Cheese



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









Chicken Stock Paste









Chorizo

Onion



Risotto Rice





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

Por convina	Per 100g
	100g
2963 /708	979 /234
27.5	9.1
12.7	4.2
84.4	27.9
9.1	3.0
29.7	9.8
4.93	1.63
	12.7 84.4 9.1 29.7

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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HelloFresh UK

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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.



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.



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).



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.



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.



Serve

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

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

Enjoy!