











# Margherita Inspired Risotto

with Roasted Baby Plum Tomatoes and Pesto Drizzle

44

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



-  Vegetable Stock Paste
-  Dried Basil
-  Garlic Clove
-  Risotto Rice
-  Baby Plum Tomatoes
-  Mozzarella
-  Grated Hard Italian Style Cheese
-  Baby Spinach
-  Sun-Dried Tomato Paste
-  Fresh Pesto

**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, lid, aluminium foil, baking tray and kitchen paper.

## Ingredients

Ingredients	2P	3P	4P
Vegetable Stock Paste <b>10)</b>	20g	30g	40g
Dried Basil	1 sachet	2 sachets	2 sachets
Garlic Clove**	1	2	2
Risotto Rice	175g	260g	350g
Baby Plum Tomatoes	125g	190g	250g
Mozzarella** <b>7)</b>	1 ball	1½ balls	2 balls
Grated Hard Italian Style Cheese** <b>7) 8)</b>	40g	60g	80g
Baby Spinach**	40g	100g	100g
Sun-Dried Tomato Paste	25g	37g	50g
Fresh Pesto** <b>7)</b>	50g	82g	100g

Pantry	2P	3P	4P
Boiled Water for the Risotto*	450ml	600ml	900ml
Butter*	20g	30g	40g

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

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3126 /747	1040 /248
Fat (g)	35.8	11.9
Sat. Fat (g)	17.0	5.7
Carbohydrate (g)	78.1	26.0
Sugars (g)	5.0	1.6
Protein (g)	24.1	8.0
Salt (g)	3.83	1.27

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

## Allergens

**7)** Milk **8)** Egg **10)** Celery

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 **vegetable stock** and **dried basil** to the jug and stir well to combine. This is your **stock**.

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



## Add the Flavour

When the **risotto** is cooked, remove it from the oven and mix in the **butter** (see pantry for amount), **hard Italian style cheese**, **spinach** and **sun-dried tomato paste**. Season to taste with **salt** and **pepper** if needed. **TIP:** Add a splash of water to loosen the risotto if needed.

Change your oven setting to grill. Set to the highest temperature.



## Risotto Time

Heat a drizzle of **oil** in a large, wide-bottomed 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 **garlic** and fry for 1 min. Add the **risotto rice**, stir and cook until the edges of the **rice** are translucent, 1-2 mins.

Stir in the **stock**.

Bring back up to the boil, then pop a lid on the pan (or cover with foil) and bake on the middle shelf of your oven until the **rice** is cooked and the **water** has been absorbed, 20-25 mins.



## Get Grilling

Arrange your **mozzarella** on top of your **risotto**.

Return to the oven and place on the top shelf. Grill until golden and bubbling, 5-8 mins.



## Roast your Tomatoes

Meanwhile, halve the **tomatoes** and pop them onto a piece of foil with a drizzle of **oil**, then season with **salt** and **pepper**.

Fold the foil, sealing on all sides to create a **parcel**. Pop onto a large baking tray and roast on the bottom shelf until softened, 15-20 mins.

Drain the **mozzarella** and pat it dry with kitchen paper, making sure you squeeze out as much liquid as possible. Slice each **ball** into roughly 6 slices.



## Finish and Serve

Divide your **risotto** between your serving bowls, top with your **roasted baby plum tomatoes** and drizzle over your **pesto**.

Enjoy!