



Oven-Baked Ratatouille Risotto with Rocket and Cheese

Classic 40-45 Minutes • 2 of your 5 a day • Veggie

20



Aubergine



Bell Pepper



Red Onion



Garlic Clove



Italian Style Herbs



Sun-Dried Tomato Paste



Risotto Rice



Vegetable Stock Paste



Unsalted Butter



Grated Hard Italian Style Cheese



Rocket

Pantry Items
Oil, Salt, Pepper

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, baking tray, ovenproof pan, lid and aluminium foil.

Ingredients

Ingredients	2P	3P	4P
Aubergine**	1	1	2
Bell Pepper***	1	2	2
Red Onion**	½	1	1
Garlic Clove*	1	2	2
Italian Style Herbs	1 sachet	1 sachet	2 sachets
Sun-Dried Tomato Paste	1 sachet	1½ sachets	2 sachets
Risotto Rice	175g	260g	350g
Vegetable Stock Paste 10	20g	30g	40g
Unsalted Butter** 7	30g	30g	30g
Grated Hard Italian Style Cheese** 7 8	40g	40g	80g
Rocket**	20g	40g	40g

Pantry	2P	3P	4P
Boiled Water for the Risotto*	500ml	750ml	1000ml

*Not Included **Store in the Fridge ***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	434g 2572 /615	100g 592 /142
Fat (g)	20.7	4.8
Sat. Fat (g)	12.3	2.8
Carbohydrate (g)	86.8	20.0
Sugars (g)	12.6	2.9
Protein (g)	17.0	3.9
Salt (g)	2.72	0.63

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 Prepped

Preheat your oven to 220°C/200°C fan/gas mark 7.
Fill and boil your kettle.

Trim the **aubergine**, then chop into small pieces.
Halve the **pepper** and discard the core and seeds.
Slice into thin strips.

Halve, peel and chop the **onion** into small pieces.
Peel and grate the **garlic** (or use a garlic press).



Add the Stock

Add the **boiled water for the risotto** (see pantry for amount) and **veg stock paste** to the pan. Stir to combine.

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.



Roast the Veg

Pop the **aubergine** and **pepper** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then sprinkle over **half** the **Italian style herbs**.

Use your hands to coat the **veg** in the **herbs**, then spread out in a single layer.

When the oven is hot, roast on the top shelf until soft and golden, 20-25 mins. Turn halfway through.



Finish Up

When the **risotto** is cooked, remove it from the oven and mix in the **butter** and **hard Italian style cheese**.

Stir through the **roasted aubergine** and **pepper**.
Season to taste with **salt** and **pepper** if needed, adding a splash of **water** if it's a little dry.



Start your Risotto

Meanwhile, 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 saucepan and transfer to an ovenproof dish later.

Once hot, add the **onion** and fry until soft, 4-5 mins. Stir in the **sun-dried tomato paste**, **garlic** and remaining **Italian style herbs**.

Cook for 1 min, then stir in the **risotto rice** and cook until the edges of the **rice** are translucent, 1-2 mins.



Serve

Share the **ratatouille risotto** between your bowls and serve with a handful of **rocket** on top.

Enjoy!