



OVEN BAKED RISOTTO

with Chicken & Chorizo



HELLO COOKBOOK

Our brand NEW cookbook, 'Recipes That Work', is on sale from the 3rd May. Order yours on Amazon now!



Chicken Stock Pot



Diced Chicken Thigh



Diced Chorizo



Arborio Rice



White Wine Vinegar



Baby Gem Lettuce



Vine Tomato



Cucumber



Garlic Mayonnaise



Pine Nuts



Basil



Hard Italian Cheese



Unsalted Butter



Baby Spinach

MEAL BAG

Hands on: 10 mins
Total: 40 mins

Family Box

2 of your
5 a day

Enjoy within
3 days

If you thought the secret to a perfect creamy risotto was stirring for hours on end, think again. With only ten minutes of hands-on cooking time required, this recipe is the perfect thing to knock together midweek. Bursting with delicious earthy flavours and served alongside a fresh chopped salad, this colourful dish is guaranteed to delight even the fussiest of eaters. No mealtime meltdowns in sight!

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Measuring Jug** and **Ovenproof Pan** (with a **Lid**). Now let's get cooking!



1 BROWN THE CHICKEN

Preheat your oven to 200°C and boil your kettle. Pour the boiling **water** (see ingredients for amount) into a measuring jug and add the **stock pot**. Stir to dissolve. Heat a splash of **oil** in an ovenproof pan (or saucepan if you don't have one) over medium-high heat. Add the **chicken** and fry, stirring occasionally, until golden, 5-6 mins. **★ TIP:** *Do this in batches if necessary, you want the chicken to brown not stew.*



2 COOK THE RISOTTO

Return all the **chicken** to the pan and add the **chorizo**, stir-fry for 2 mins. Stir in the **arborio rice** to coat it in the **oil**, then pour in the **white wine vinegar** and allow to evaporate. Add the **stock** and bring to the boil, then remove from the heat. Cover with a tight fitting lid (or some foil) and pop the dish on the top shelf of your oven for 20 mins (transfer to an ovenproof dish now if you used a saucepan). **❗ IMPORTANT:** *The chicken is cooked when it is no longer pink in the middle.*



3 PREP THE SALAD

Meanwhile, remove and discard the root from the **baby gem lettuce**. Halve the **lettuce** lengthways, then thinly slice widthways. Chop the **vine tomato** into 2cm pieces. Remove the top and bottom from the **cucumber**, quarter it lengthways, then chop widthways into 2cm pieces. Mix the **garlic mayonnaise** in a small bowl with a splash of water to loosen it up slightly. Season with **salt** and **pepper**.



4 MAKE THE DRIZZLE

Put the **pine nuts** in a freezer bag and roughly crush using the bottom of a saucepan. Tip into another small bowl. Roughly chop the **basil** and add this to the bowl. Stir in **half the hard Italian cheese** and the **olive oil** (see ingredients for amount) until you have a drizzling consistency.



5 FINISHING TOUCHES

When the **risotto** is cooked, remove it from the oven and gently fold through the **butter** and remaining **hard Italian cheese**. Stir through the **baby spinach** until wilted. **★ TIP:** *If the kids don't like spinach, serve theirs before adding the spinach.* Divide the chopped **salad** between two bowls and dress one bowl with the **garlic mayo dressing** (unless the kids are really adventurous, in which case dress it all!).



6 SERVE

Serve the **baked risotto** in bowls with the **salad** on the side (dressed or not). Finish with a little of the **drizzle**. **Enjoy!**

4 PEOPLE INGREDIENTS

Water*	800 ml
Chicken Stock Pot	1
Diced Chicken Thigh	350g
Diced Chorizo 7)	1 pack
Arborio Rice	350g
White Wine Vinegar 14)	1 tbsp
Baby Gem Lettuce, sliced	1
Vine Tomato, chopped	2
Cucumber, chopped	1
Garlic Mayonnaise 8) 9)	2 tbsp
Pine Nuts, crushed	40g
Basil, chopped	1 bunch
Hard Italian Cheese 7)	80g
Olive Oil*	3 tbsp
Unsalted Butter 7)	30g
Baby Spinach	1 small bag

*Not Included

NUTRITION FOR UNCOOKED INGREDIENT	PER SERVING 448G	PER 100G
Energy (kcal)	820	183
(kJ)	3429	765
Fat (g)	33	7
Sat. Fat (g)	12	3
Carbohydrate (g)	74	17
Sugars (g)	5	1
Protein (g)	45	10
Salt (g)	2.23	0.50

ALLERGENS

7) Milk 8) Egg 9) Mustard 14) Sulphites

🧼 Wash your hands before and after handling ingredients. Wash fruit and vegetables – but not meat, poultry, or eggs! Use different chopping boards, knives and utensils for raw and ready-to-eat foods, or wash these in between uses.

👍 THUMBS UP OR THUMBS DOWN?

Either way we want to know what you think! Feedback is what makes us tick, so head online or use our app to rate this recipe or get in touch via: 0207 138 9055 | hello@hellofresh.co.uk

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