

Margherita Inspired Risotto

with Roasted Baby Plum Tomatoes and Pesto Drizzle



Classic 40-45 Minutes · 1 of your 5 a day







Garlic Clove

Vegetable Stock





Risotto Rice

Mixed Herbs





Baby Plum Tomatoes

Cider Vinegar





Mozzarella





Baby Spinach



Sun-Dried Tomato Paste



Fresh Pesto



Pantry Items

Oil, Salt, Pepper, Honey, Butter

CUSTOM RECIPE

If you chose to add or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!



Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Garlic press, kettle, measuring jug, ovenproof pan, lid, baking tray and kitchen paper.

Ingredients

Ingredients	2P	3P	4P		
Garlic Clove**	1	2	2		
Vegetable Stock Paste 10)	20g	30g	40g		
Mixed Herbs	1 sachet	1 sachet	2 sachets		
Risotto Rice	175g	260g	350g		
Cider Vinegar 14)	15ml	22ml	30ml		
Baby Plum Tomatoes	125g	190g	250g		
Mozzarella** 7)	1 ball	1½ balls	2 balls		
Grated Hard Italian Style Cheese** 7) 8)	40g	60g	80g		
Baby Spinach**	40g	100g	100g		
Sun-Dried Tomato Paste	25g	37g	50g		
Fresh Pesto** 7)	32g	50g	64g		
Bacon Lardons**	90g	120g	180g		
Pantry	2P	3P	4P		
Boiled Water for the Risotto*	500ml	750ml	1000ml		
Honey*	1 tbsp	2 tbsp	2 tbsp		
Butter*	20g	30g	40g		
*Not Included **Store in the Fridge					

Mutrition

Nutrition		Custom Recipe	
Per serving	Per 100g	Per serving	Per 100g
305g	100g	350g	100g
3039 /726	995 /238	3527 /843	1006/241
31.4	10.3	40.5	11.6
16.1	5.3	19.0	5.4
83.0	27.2	83.9	23.9
10.4	3.4	10.4	3.0
24.2	7.9	31.9	9.1
3.74	1.22	4.97	1.42
	Per serving 305g 3039 /726 31.4 16.1 83.0 10.4 24.2	Per serving 100g 305g 100g 3039/726 995/238 31.4 10.3 16.1 5.3 83.0 27.2 10.4 3.4 24.2 7.9	Per serving Per 100g Per serving 305g 100g 350g 3039/726 995/238 3527/843 31.4 10.3 40.5 16.1 5.3 19.0 83.0 27.2 83.9 10.4 3.4 10.4 24.2 7.9 31.9

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

Allergens

7) Milk 8) Egg 10) Celery 14) Sulphites

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.

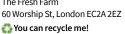
Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps Head to hellofresh.co.uk or use our app to rate this recipe

HelloFresh UK

Packed in the UK The Fresh Farm 60 Worship St, London EC2A 2EZ







Make the Stock

Preheat your oven to 220°C/200°C fan/gas mark 7. Peel and grate the garlic (or use a garlic press).

Boil your kettle, then pour the **boiled water** for the risotto (see pantry for amount) into a measuring jug.

Add the veg stock and mixed herbs to the jug and stir well to combine - this is your veg stock.

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.



Risotto Time

Add the garlic to the pan and fry for 1 min. Add the risotto rice, stir and cook until the edges of the rice are translucent, 1-2 mins.

Add the **cider vinegar**, and stir until evaporated, 1 min. Stir in the **veg stock** and bring back to the boil, then pop a lid on the pan (or cover with foil).

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

CUSTOM RECIPE

If you've chosen to add **bacon**, add it to the pan before the garlic. Stir-fry until golden, 4-5 mins, then add the **garlic** and continue as instructed. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.



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. Drizzle over the honey (see pantry for amount).

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 squeeze out as much liquid as you can. Pat dry with kitchen paper, then tear into small pieces.



Add the Spinach and Cheese

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 and set to the highest temperature.



Get Grilling

Arrange the mozzarella on top of your risotto. Grill until golden and bubbling, 5-8 mins.



Finish and Serve

Share your **risotto** between your bowls, then top with your roasted baby plum tomatoes (discard the juices) and drizzle over the pesto to finish.

Enjoy!