



Margherita Inspired Risotto

with Roasted Baby Plum Tomatoes and Pesto Drizzle

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

41



Garlic Clove



Vegetable Stock Paste



Mixed Herbs



Risotto Rice



Cider Vinegar



Baby Plum Tomatoes



Mozzarella



Grated Hard Italian Style Cheese



Baby Spinach



Sun-Dried Tomato Paste



Fresh Pesto



Bacon Lardons

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

Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	305g	100g	350g	100g
Energy (kJ/kcal)	3039 / 726	995 / 238	3527 / 843	1006 / 241
Fat (g)	31.4	10.3	40.5	11.6
Sat. Fat (g)	16.1	5.3	19.0	5.4
Carbohydrate (g)	83.0	27.2	83.9	23.9
Sugars (g)	10.4	3.4	10.4	3.0
Protein (g)	24.2	7.9	31.9	9.1
Salt (g)	3.74	1.22	4.97	1.42

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

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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.**



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.



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.



Get Grilling

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

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**. 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.



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!