



Blue Cheese and Broccoli Risotto with Hazelnuts and Balsamic Glaze

Classic 35-40 Minutes • 1 of your 5 a day

43



Onion



Garlic Clove



Risotto Rice



Vegetable Stock Paste



Dried Rosemary



Hazelnuts



Tenderstem® Broccoli



Grated Hard Italian Style Cheese



Baby Spinach



Crumbled Blue Cheese



Balsamic Glaze



Bacon Lardons

Pantry Items

Oil, Salt, Pepper, 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

Kettle, garlic press, ovenproof pan, lid, rolling pin and frying pan.

Ingredients

Ingredients	2P	3P	4P
Onion**	1	1	2
Garlic Clove**	3	5	6
Risotto Rice	175g	260g	350g
Vegetable Stock Paste 10)	20g	30g	40g
Dried Rosemary	2 sachets	3 sachets	4 sachets
Hazelnuts 2)	20g	30g	40g
Tenderstem® Broccoli**	80g	150g	150g
Grated Hard Italian Style Cheese** 7) 8)	40g	60g	80g
Baby Spinach**	40g	100g	100g
Crumbled Blue Cheese** 7)	30g	45g	60g
Balsamic Glaze 14)	12ml	18ml	24ml
Bacon Lardons**	90g	120g	180g
Pantry	2P	3P	4P
Boiled Water for the Risotto*	500ml	750ml	1000ml
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	548g	100g	593g	100g
Energy (kJ/kcal)	2785 /666	508 /121	3273 /782	552 /132
Fat (g)	26.3	4.8	35.4	6.0
Sat. Fat (g)	12.3	2.3	15.2	2.6
Carbohydrate (g)	83.0	15.1	83.9	14.1
Sugars (g)	9.8	1.8	9.8	1.7
Protein (g)	22.1	4.0	29.8	5.0
Salt (g)	3.21	0.59	4.44	0.75

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

Allergens

2) Nuts **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

You can recycle me!



Get Prepping

Preheat your oven to 220°C/200°C fan/gas mark 7.
Boil a full kettle.

Halve, peel and chop the **onion** into small pieces.

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



Fry the Broccoli

Meanwhile, roughly crush the **hazelnuts** in the unopened sachet using a rolling pin. Halve any thick **broccoli stems** lengthways.

When the **risotto** has 10 mins remaining, heat a drizzle of **oil** in a medium frying pan on medium-high heat.

Once hot, add the **Tenderstem®** and stir-fry for 2-3 mins. Add a splash of **water**, then cover with a lid (or foil) and allow to cook until tender, 2-3 mins more.

Remove the lid, add the **garlic** and cook for 1 min. Season with **salt** and **pepper**. Remove from the heat.



Fry the Flavours

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.*

Once hot, add the **onion** and stir-fry until softened, 4-5 mins.

Add the **garlic** and **risotto rice**, then stir and cook until the edges of the **rice** are translucent, 1-2 mins.

CUSTOM RECIPE

If you're chosen to add **lardons** to your meal, add them to the pan with the **onion**. Stir-fry until golden, 4-5 mins, then continue as instructed.

IMPORTANT: *Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.*



Add the Cheese and Spinach

When the **risotto** is cooked, remove it from the oven and stir through the **butter** (see pantry for amount) and **hard Italian style cheese**. **TIP:** *Add a splash of water to loosen the risotto if needed.*

Stir the **spinach** into your **risotto** a handful at a time and allow to wilt until it's piping hot.



Bake your Risotto

Pour in the **boiled water for the risotto** (see pantry for amount), **veg stock paste** and **dried rosemary**.

Stir to combine, bring back up 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.



Garnish and Serve

Share the **risotto** between your bowls and top with the **broccoli**.

Scatter over the **blue cheese** and **hazelnuts**. Drizzle with the **balsamic glaze** to finish.

Enjoy!