



Oven-Baked Pesto Risotto with Roasted Tomatoes and Cheese

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

19



Baby Plum Tomatoes



Echalion Shallot



Garlic Clove



Risotto Rice



Vegetable Stock Paste



Greek Style Salad Cheese



Grated Hard Italian Style Cheese



Fresh Pesto

Pantry Items

Oil, Salt, Pepper, Butter

Before you start

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

Cooking tools

Aluminium foil, baking tray, kettle, measuring jug, garlic press, ovenproof pan and lid.

Ingredients

Ingredients	2P	3P	4P
Baby Plum Tomatoes	125g	190g	250g
Echalion Shallot**	1	1	2
Garlic Clove**	2	3	4
Risotto Rice	175g	260g	350g
Vegetable Stock Paste 10	20g	30g	40g
Greek Style Salad Cheese** 7	50g	75g	100g
Grated Hard Italian Style Cheese** 7) 8	40g	60g	80g
Fresh Pesto** 7	50g	64g	100g

Pantry	2P	3P	4P
Butter*	30g	40g	60g
Boiled Water for the Risotto*	500ml	750ml	1000ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	277g / 2990 / 715	100g / 1081 / 258
Fat (g)	35.3	12.8
Sat. Fat (g)	17.4	6.3
Carbohydrate (g)	76.2	27.6
Sugars (g)	4.3	1.5
Protein (g)	18.9	6.8
Salt (g)	3.75	1.36

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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Roast the Tomatoes

Preheat your oven to 220°C/200°C fan/gas mark 7.

Pop the **tomatoes** onto a piece of foil with **half** the **butter** (see pantry for amount), then season with **salt** and **pepper**. Fold the foil, sealing on all sides to create a **parcel**. Pop onto a large baking tray.

When the oven is hot, roast on the bottom shelf until softened, 20-25 mins.

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



Prep the Cheese

Crumble the **Greek style salad cheese**.



Start your Risotto

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

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 pan and transfer to an ovenproof dish before baking.**

Once hot, add the **shallot** and cook until softened, 3-4 mins. Add the **garlic** and cook for 1 min more.



Hey Pesto

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

Season to taste with **salt** and **pepper** if needed. Add a splash of **water** if it's a little too thick.



Ready, Steady, Bake

Add the **risotto rice** to the pan. Stir and cook until the edges of the **rice** are translucent, 1-2 mins.

Pour in the **boiled water** from your measuring jug and the **veg stock paste**, stirring well to combine. Bring back up to the boil, then pop a lid onto 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.



Serve

Share the **pesto risotto** between your bowls and top with the **roasted baby plum tomatoes**, spooning over the **juices** from the **parcel**.

Scatter over the **Greek style salad cheese** to finish.

Enjoy!