



# Sausage Risotto

with Cucumber Salad



## HELLO ARBORIO RICE

*These plump little grains not only make great risotto, they also lend themselves to sweet rice pudding too!*



Onion



Pork Sausage



Water



Chicken Stock Pot



Passata



Panko Breadcrumbs



Arborio Rice



Cucumber



Lemon



Honey



Olive Oil



Baby Leaf Mix



Basil



Hard Italian Cheese



Netherend Unsalted Butter

MEAL BAG

Total: **45 mins**  
 Hands-on: **20 mins**

**2.5** of your **5** a day

Family Box

Chef Mimi's mum is a pretty no-nonsense woman and is certainly not one for standing around the kitchen stirring a risotto for half an hour! So, she only makes oven-baked risottos which is where the inspiration for this delicious tomatoey number came from! And to keep everyone happy, we've given you the option to serve it with a zesty salad or a couple of cucumber sticks. This recipe really is one-pot wonderful.



## BEFORE YOU START

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



### 1 PREP TIME

Preheat your oven to 200°C and pop your kettle on to boil. Halve, peel and finely chop the **onion**. Slice open the **sausage**, remove the **meat** and discard the skin. Break the **sausage meat** into 2cm chunks and keep to one side. Mix the boiling **water** (amount specified in the ingredient list) with the **chicken stock pot** in a measuring jug. Stir well to dissolve the **stock pot**, then pour in the **passata** and mix together.



### 4 MAKE THE SALAD

Meanwhile, halve the **cucumber** lengthways. Slice half of it into thin half moons and the other half into batons (in case anyone doesn't like salad). Squeeze the **lemon juice** into a small bowl along with the **honey**, **olive oil** (amount specified in ingredient list), a pinch of **salt** and **black pepper**. Whisk together with a fork. This is your **dressing**. Pop the **cucumber slices** and **baby leaves** in another bowl. Roughly chop **half the basil leaves** (discard the stalks).



### 2 TOAST THE CRUMBS

Heat a splash of **oil** in a large (ovenproof if you have one) saucepan on medium heat. Add the **panko breadcrumbs** and a pinch of **salt**. Stir and toast until golden, 3-4 mins. Transfer the crumbs from your pan to a plate, wipe out the pan with some kitchen paper. Add the **sausage** chunks to your pan with a drizzle of **oil**. Cook until browned, 5-6 mins, turning frequently to brown them evenly. Add the **onion**, stir and cook until soft, 5 mins.



### 5 STIR IN THE CHEESE

If the rice and sausage in your risotto isn't cooked yet then just pop it back into your oven for 5 mins more. **★ TIP: The sausage is cooked when it is no longer pink in the middle.** Once cooked, add the **chopped basil**, **hard Italian cheese** (leave one pinch for the salad) and **butter** to the risotto and stir together until melted. Taste and add **salt** and **black pepper** if you feel it needs it. Add the **whole basil leaves** to the **salad**.



### 3 COOK THE RISOTTO

Add the **rice** to your pan and stir together to make sure the **rice** is coated in **oil**. Pour in the **tomato stock mixture**. Stir together, bring to the boil and cover with a lid. **★ TIP: If your pan isn't ovenproof, transfer the mixture to an ovenproof dish at this point and cover with a lid or tin foil.** Pop on the middle shelf of your oven and cook, 20 mins.



### 6 FINISH AND SERVE

Serve the **sausage risotto** in bowls. Sprinkle the **crumbs** on top of the adults' **risotto** (and on top of the children's too if they want them!), dress anyone's **salad** who wants it with the dressing and the pinch of remaining **cheese** and serve the **cucumber salad** on the side. Pop the **cucumber batons** in a little bowl in the middle of the table to share. **Enjoy!**

## 4 PEOPLE INGREDIENTS

Onion, chopped	1
Pork Sausage 12)	500g
Water*	400ml
Chicken Stock Pot	1
Passata	2 cartons
Panko Breadcrumbs 1)	50g
Arborio Rice	350g
Cucumber, sliced	1
Lemon	1
Honey	1 tbsp
Olive Oil*	3 tbsp
Baby Leaf Mix	1 bag
Basil, chopped	1 bunch
Hard Italian Cheese 7)	80g
Netherend Unsalted Butter 7)	30g

\*Not Included

NUTRITION PER	PER SERVING	PER 100G
Energy (kcal)	949	172
(kJ)	3981	721
Fat (g)	45	8
Sat. Fat (g)	18	3
Carbohydrate (g)	97	18
Sugars (g)	14	2
Protein (g)	36	7
Salt (g)	3.67	0.67

### ALLERGENS

1)Gluten 7)Milk 12)Sulphites

**Chicken Stock Pot Ingredients:** Water, Yeast Extract, Salt, Sugar, Stabiliser: Tara Gum, Dried Chicken, Natural Flavouring, Onion Juice, Ground Turmeric, Ground Sage, Ground White Pepper, Antioxidant: Rosemary Extract.

### 👍 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. You can even give us a call and chat to us directly on 0207 138 9055, or shoot an email to [hello@hellofresh.co.uk](mailto:hello@hellofresh.co.uk) and we'll get back to you.

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