



Super Cheesy Oven-Baked Tomato Risotto with Peas and Salad

19

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



Echalion Shallot



Garlic Clove



Vegetable Stock Paste



Tomato Puree



Risotto Rice



Mature Cheddar Cheese



Lemon



Sun-Dried Tomato Paste



Peas



Grated Hard Italian Style Cheese



Pea Shoots



Bacon Lardons

Recipe Update

Due to quality issues with **baby plum tomatoes**, you'll instead receive **peas**. As such, the recipe photos are slightly different to what your dish will look like. Don't worry, we've updated the instructions so it'll still be just as delicious!

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil

CUSTOM RECIPE

This is a Custom recipe. If you chose to swap, upgrade 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 dish, lid, grater and bowl.

Ingredients

Ingredients	2P	3P	4P
Echalion Shallot**	1	1	2
Garlic Clove**	1	2	2
Vegetable Stock Paste 10)	20g	30g	40g
Tomato Puree	30g	60g	60g
Risotto Rice	175g	260g	350g
Mature Cheddar Cheese** 7)	40g	60g	80g
Lemon**	½	¾	1
Sun-Dried Tomato Paste	25g	50g	50g
Peas**	120g	180g	240g
Grated Hard Italian Style Cheese** 7) 8)	40g	60g	80g
Pea Shoots**	40g	60g	80g
Bacon Lardons**	90g	120g	180g

Pantry	2P	3P	4P
Boiled Water for the Stock*	500ml	750ml	1000ml
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	309g	100g	354g	100g
Energy (kJ/kcal)	2658 / 635	860 / 206	3146 / 752	889 / 212
Fat (g)	20.1	6.5	29.2	8.2
Sat. Fat (g)	9.0	2.9	11.9	3.4
Carbohydrate (g)	88.0	28.5	88.9	25.1
Sugars (g)	11.2	3.6	11.2	3.2
Protein (g)	24.8	8.0	32.5	9.2
Salt (g)	3.35	1.09	4.58	1.29

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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Get Prepped

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

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

Boil your kettle, then pour the **boiled water for the stock** (see pantry for amount) into a measuring jug with the **veg stock paste**. Stir well and set aside - this is your **veg stock**.



Make the Dressing

While the **risotto** bakes, halve the **lemon** and squeeze the **juice** (see ingredients for amount) into a large bowl.

Add the **sugar** and **olive oil for the dressing** (see pantry for both amounts) and mix together. Set aside.



Build the Flavour

Heat a drizzle of **oil** in an ovenproof pan on medium-high heat. **TIP:** If you don't have an ovenproof pan, use a normal pan and transfer to an ovenproof dish before baking.

Once hot, fry the **shallot** until softened, 3-4 mins. Stir in the **garlic** and **tomato puree** and cook for 1 min more. Add the **rice**, then stir and cook until the edges of the **rice** are translucent, 1-2 mins.

CUSTOM RECIPE

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



Finishing Touches

When the **risotto** is ready, remove it from the oven and mix in the **sun-dried tomato paste**, **peas**, **grated Cheddar**, **hard Italian style cheese** and a knob of **butter** (if you have any).

Season to taste with **salt** and **pepper** if needed. **TIP:** Add a splash of water to loosen the risotto if needed.



Bake your Risotto

Pour your **veg stock** into the **rice** and stir well to combine.

Pop a lid on the pan (or cover with foil) and bake on the middle shelf of your oven until the **rice** is cooked and the **stock** has been absorbed, 20-25 mins.

Meanwhile, grate the **Cheddar cheese**.



Serve

Add the **pea shoots** to the bowl of **dressing** and toss to coat.

Share the **risotto** between your plates or bowls and serve with the **salad** alongside.

Enjoy!