



Tomato and Sausage Risotto with Pesto Drizzle

Classic 30-35 Minutes • Medium Spice

44



Medium Tomato



Garlic Clove



Chicken Stock
Paste



Tomato Puree



Risotto Rice



Cumberland Sausage



Fresh Pesto



Grated Hard
Italian Style Cheese

Pantry Items

Oil, Salt, Pepper, Olive Oil, 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

Kettle, garlic press, measuring jug, ovenproof pan, lid, baking tray and bowl.

Ingredients

Ingredients	2P	3P	4P
Medium Tomato	1	2	2
Garlic Clove**	2	3	4
Chicken Stock Paste	20g	30g	40g
Tomato Puree	30g	45g	60g
Risotto Rice	175g	260g	350g
Cumberland Sausage** 14)	4	6	8
Fresh Pesto** 7)	32g	50g	64g
Grated Hard Italian Style Cheese** 7) 8)	20g	40g	40g

Pantry	2P	3P	4P
Boiled Water for the Stock*	500ml	750ml	1000ml
Olive Oil for the Drizzle*	1 tbsp	1½ tbsp	2 tbsp
Butter*	20g	30g	40g

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	336g 3885/928	100g 1158/277
Fat (g)	51.6	15.4
Sat. Fat (g)	19.0	5.7
Carbohydrate (g)	85.0	25.3
Sugars (g)	6.4	1.9
Protein (g)	28.4	8.5
Salt (g)	4.49	1.34

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

Allergens

7) Milk 8) Egg 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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Get Prepping

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

Cut the **tomato** into 1cm chunks. Peel and grate the **garlic** (or use a garlic press).

Pour the **boiled water for the stock** (see pantry for amount) into a measuring jug. Add the **chicken stock paste** and **tomato puree**, stirring well to combine - this is your **stock**.



Pesto Drizzle Time

Meanwhile, in a small bowl, combine the **pesto** and **olive oil for the drizzle** (see pantry for amount).



Start your Risotto

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.

Add the **risotto rice**, **tomato chunks** and **garlic**. Stir and cook until the edges of the **rice** are translucent, 1-2 mins.

Pour in your **stock** and stir to combine. Bring back up to the boil, then pop a lid on the pan (or cover with foil).



Cheese Please

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

Cut the **sausages** into rounds and stir through the **risotto**.



Ready, Steady, Bake

Pop the **sausages** onto a baking tray.
IMPORTANT: Wash your hands and equipment after handling raw meat.

Bake the **risotto** on the middle shelf and the **sausages** on the top shelf of your oven until the **rice** is cooked, the **water** has been absorbed and the **sausages** are golden brown and cooked through, 20-25 mins. **IMPORTANT:** The sausages are cooked when no longer pink in the middle.



Serve Up

Share the **sausage risotto** between your bowls.
Spoon over the **pesto drizzle** to finish.

Enjoy!