



# Oven-baked Chorizo and Mushroom Risotto

with mozzarella and fresh basil

Family 40-45 mins

5



Chorizo



Mozzarella



Mushrooms



Risotto Rice



Chicken Stock



Onion



Basil



Balsamic Glaze



Italian Herbs

Pantry Items: Water, Salt, Pepper, Oil, Butter (Optional)

## Before you start

Our fruit, veg and herbs need a wash before you use them!

## Cooking tools you will need

Large Oven-Proof Pan

## Ingredients

	2P	4P
Chorizo	100 g	200 g
Mozzarella	125 g	250 g
Mushrooms	125 g	250 g
Risotto Rice	225 g	450 g
Chicken Stock	1 sachet	2 sachets
Onion	1 unit	2 units
Basil	5 g	10 g
Balsamic Glaze	2 sachets	4 sachets
Italian Herbs	½ sachet	1 sachet

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	360 g	100 g
Energy (kJ/kcal)	3364.4 kJ/ 804.1 kcal	934.6 kJ/ 223.4 kcal
Fat (g)	26.6 g	7.4 g
Sat. Fat (g)	13.1 g	3.6 g
Carbohydrate (g)	107.1 g	29.7 g
Sugars (g)	12.5 g	3.5 g
Protein (g)	33.1 g	9.2 g
Salt (g)	3.3 g	0.9 g

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

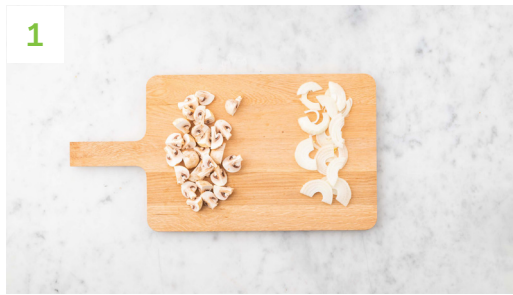
Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

## Contact

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### Prep Your Veg

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Dilute the **stock** in 500ml (double for 4p) boiling **water**.
- Halve, peel and thinly slice the **onion**.
- Quarter the **mushrooms**.



### Bake the Risotto

- Add the warm **stock** and stir well to combine.
- Bring back up to the boil then pop a lid on the pan (or cover with foil).
- Bake in the oven until the **rice** is cooked and the **water** has been absorbed, 30-35 mins.



### Fry the Chorizo

- Place a large, wide-bottomed ovenproof pan over medium heat with a drizzle of **oil**.
- When the **oil** is hot, add the **onion, mushrooms** and **chorizo**.
- Cook, stirring occasionally, 4-5 mins.

**TIP:** If you don't have an ovenproof pan use a normal one and transfer the risotto to an ovenproof dish before placing it in the oven.



### Finishing Touches

- When the risotto is cooked, remove it from the oven and mix in a knob of **butter** if you have any.
- Season to taste with **salt** and **pepper**.
- Roughly tear **half** the **basil** leaves (double for 4p).

**TIP:** Add a splash of water if needed.



### Add the Rice

- Add the **risotto rice**, ½ tsp **salt** and **half** the **Italian herbs** (double both for 4p) to the pan.
- Cook, stirring, until the edges of the **rice** are translucent, 1-2 mins.



### Serve and Enjoy

- Divide risotto between plates.
- Roughly tear the **mozzarella** and garnish your dish.
- Sprinkle over torn **basil** leaves and cracked **pepper**.
- Drizzle the **balsamic glaze** over the top.

**Enjoy!**