



Chorizo and Sugar Snap Risotto

with Italian cheese and parsley garnish

Classic 40-45 mins

2



Chorizo



Vegetable Stock



Risotto Rice



Sugar Snap Peas



Leek



Parsley



Garlic



Red Wine Vinegar



Grated Italian Style Hard Cheese

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

Before you start

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

Cooking tools you will need

Grater, Ladle

Ingredients

	2P	4P
Chorizo	100 g	200 g
Vegetable Stock	1 sachet	2 sachets
Risotto Rice	225 g	450 g
Sugar Snap Peas	150 g	300 g
Leek	1 unit	2 units
Parsley	5 g	10 g
Garlic	1 unit	2 units
Red Wine Vinegar	1 sachet	2 sachets
Grated Italian Style Hard Cheese	50 g	100 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	377 g	100 g
Energy (kJ/kcal)	3196.8 kJ/ 764.1 kcal	848 kJ/ 202.7 kcal
Fat (g)	21.4 g	5.7 g
Sat. Fat (g)	9.7 g	2.6 g
Carbohydrate (g)	111.2 g	29.5 g
Sugars (g)	7.8 g	2.1 g
Protein (g)	30.3 g	8 g
Salt (g)	3.6 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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Get Prepped

- Remove the root and the dark green leafy part from the **leek**. Halve lengthways and thinly slice.
- Peel and grate the **garlic** (or use a garlic press).
- Roughly chop the **parsley** (stalks and all).



Cook the Risotto

- Stir in a ladle of your **stock**.
- When the **stock** has been absorbed by the **rice**, stir in another ladle.
- Keep the pot on medium heat and continue stirring in **stock**, letting it absorb each time.
- The cooking time should take 25-30 mins and your risotto is done when the **rice** is al dente—cooked through but with a tiny bit of firmness left in the middle.



Soften the Veg

- Boil 1L **water** (double for 4p) in a pot for the **stock**.
- Add **vegetable stock** to the **water**, bring to the boil and stir to dissolve. Simmer on low heat.
- Place a (separate) large pot over medium heat with a drizzle of **oil**.
- Once **oil** is hot, add **chorizo** and cook until golden, 3-4 mins.
- Add the **leek** and fry until softened, another 5 mins. Add the **garlic** and cook for 1 min more.



Add the Sugar Snaps

- When the risotto has 3 mins left, stir the **sugar snap peas** through.
- Cook for the remaining time until just tender.



Add the Rice

- Add the **risotto rice** to the pot with the **chorizo**.
- Cook over medium-low heat until the edges of the **rice** are translucent, stirring occasionally, 2-3 mins.
- Add the **vinegar**, stir and allow to evaporate, about 30 secs.



Finish and Serve

- Once cooked, remove the risotto from the heat.
- Stir in some **butter** (if you have any), half the **parsley** and three-quarters of the **Italian style cheese**.
- Season to taste with **salt** and **pepper**.
- Serve your risotto in deep bowls with the remaining **cheese** and **parsley** scattered on top.

Enjoy!