



Tomato and Mozzarella Risotto

with fresh basil and chilli

Veggie Calorie Smart 35-40 mins • Optional spice

10



Mozzarella



Onion



Garlic



Basil



Tomato



Risotto Rice



Chilli



Vegetable Stock

Pantry Items: Water, Salt, Oil, Pepper, Butter

Before you start

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

Cooking tools you will need

Grater, Ladle, Pan with Lid

Ingredients

	2P	4P
Mozzarella	125 g	250 g
Onion	1 unit	2 units
Garlic	2 units	4 units
Basil	10 g	20 g
Tomato	2 units	4 units
Risotto Rice	225 g	450 g
Chilli	½ unit	1 unit
Vegetable Stock	2 sachets	4 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	327.8 g	100 g
Energy (kJ/kcal)	2567.7 kJ/ 613.7 kcal	783.4 kJ/ 187.2 kcal
Fat (g)	13.8 g	4.2 g
Sat. Fat (g)	8.3 g	2.5 g
Carbohydrate (g)	100.3 g	30.6 g
Sugars (g)	6.9 g	2.1 g
Protein (g)	21 g	6.4 g
Salt (g)	2.6 g	0.8 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

- Halve, peel and chop the **onion** into small pieces. Peel and grate the **garlic** (or use a garlic press).
- Roughly tear the **basil** leaves. Halve, deseed, and finely chop the **chilli**.
- Cut the **tomato** into 1cm cubes and set aside.
- Dilute the **stock** with 1L hot **water** (double for 4p).



Add the Tomato

- Stir the diced **tomatoes** through the risotto.
- Add the remaining **stock** to the risotto and let the **rice** grains slowly absorb the **stock** again. Keep stirring.
- 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.



Start the Risotto

- Melt 1 tbsp **butter** (double for 4p) in a pan over medium heat.
- Add the **onion**, **garlic** and a drizzle of **oil**.
- Fry over low heat for 5 mins, until both are softened.
- Add the **risotto rice**, stir and cook until the edges of the **rice** are translucent, 1-2 mins.



Finishing Touches

- Remove the pan from the heat.
- Tear the **mozzarella** into pieces.
- Stir half the **cheese** into the risotto together with half of the **basil**.
- Season to taste with **salt** and **pepper** and let stand, covered, for 2 mins.



Stir the Risotto

- Stir in a ladle of your **stock**. When the **stock** has been absorbed by the **rice**, stir in another ladle of **stock**.
- Keep the pan on medium heat and continue stirring in **stock**, letting it absorb each time.
- Add additional **water** if the risotto becomes too dry.



Garnish and Serve

- Divide the risotto between your plates.
- Garnish with the remaining torn **mozzarella**.
- Add **chilli** to taste (use less if you don't like spice).
- Garnish with the rest of the **basil**.

Enjoy!