

# DINNERLY



## Chorizo and Pea Risotto with Autumn Veg



30-40 minutes



4 Servings

Follow our lead and risotto can be as easy as sauteeing chorizo, garlic and carrot, adding rice and stock, and setting aside to simmer. And the result? Seriously creamy, jam-packed rice, all cooked in one pot.

## WHAT WE SEND

- carrot, zucchini
- peas
- arborio rice
- chorizo
- chicken stock cube

## WHAT YOU NEED

- garlic clove
- olive oil
- sea salt and pepper
- water

## TOOLS

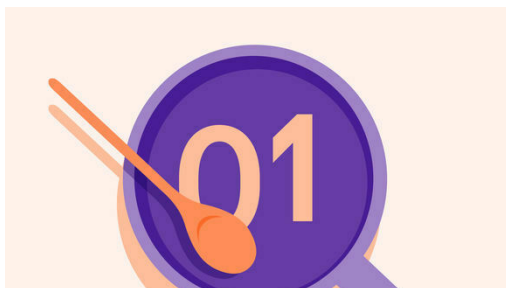
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

May contain traces of allergenic ingredients.

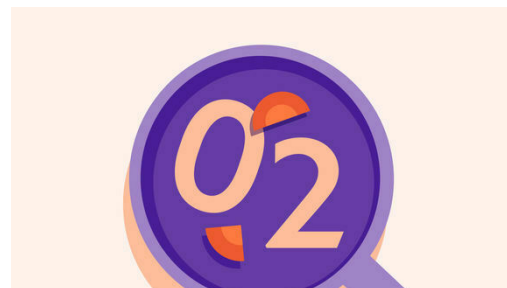
## NUTRITION PER SERVING

Energy 775kcal, Fat 35.1g, Carbs 75.2g, Proteins 35.8g



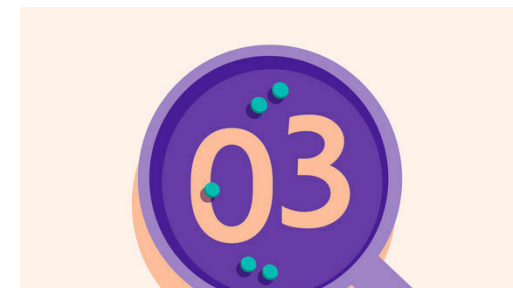
### 1. Prepare ingredients

Crush or finely chop **2 garlic cloves**. Thinly slice the **chorizo sausages**.



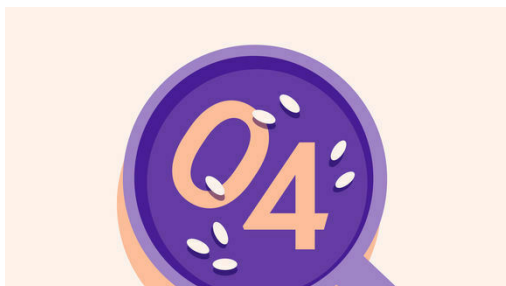
### 2. Cook chorizo and aromats

Heat **2 tbs olive oil** in a large saucepan over medium heat. Cook the **garlic** and **chorizo**, stirring occasionally, for 4-5 mins until golden brown and the chorizo is slightly crispy. Meanwhile, coarsely chop the **carrots**.



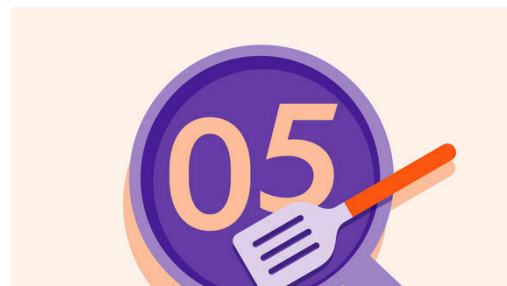
### 3. Add carrot

Add the **carrot** and cook, stirring occasionally, for a further 2-3 mins until starting to soften. Crumble the **stock cubes** into a heatproof jug, add **1.25L (5 cups) boiling water** and stir to dissolve.



### 4. Add rice and stock

Add the **rice** to the pan and stir to coat in the mixture. Pour in the **hot stock**, cover and bring to the boil. Reduce heat to low and cook for 10 mins. Meanwhile, cut the **zucchini** into 1cm chunks. Gently stir the zucchini through the risotto, cover and cook for a further 8-10 mins until the liquid has mostly absorbed and the rice is tender.







### 5. Get ready to serve

Meanwhile, drain and rinse the **peas**. Remove the risotto from the heat, stir in the peas then stand for 5 mins. Season with **salt and pepper**. Divide the **risotto** among bowls to serve.



### 6. Kitchen hack

The risotto will still look quite moist at the end of Step 4, but once it stands it will absorb to create a delicious, creamy risotto. Ramp up the flavour by stirring freshly grated parmesan into the risotto with the peas, then grate over extra to serve.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)  
View the recipe online by visiting your account at [dinnerly.com.au](https://dinnerly.com.au)     **#dinnerly**

