

DINNERLY



Sweet Potato Risotto with Thyme Mushrooms



20-30 minutes



2 Servings

Roast sweet potato until golden, pan-fry a handful of mushrooms with thyme, then stir into creamy rice for one of the best-tasting vego risottos around town.

WHAT WE SEND

- mushroom cup
- sweet potato
- onion
- thyme
- vegetable stock cube
- arborio rice

WHAT YOU NEED

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

TOOLS

- baking paper
- oven tray

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

ALLERGENS

May contain traces of allergenic ingredients.

NUTRITION PER SERVING

Energy 690kcal, Fat 21.4g, Carbs 106.6g, Proteins 13.0g



1. Prep vegetables

Preheat the oven to 220C. Line an oven tray with baking paper. Crush or finely chop **1 garlic clove**. Finely chop the **onion**. Pick the **thyme** leaves, discarding the stems. Brush or wipe the **mushrooms** clean, then halve or quarter any large ones.



2. Roast sweet potato

Peel the **sweet potato** and cut into 1-2cm chunks. Put on the lined tray, drizzle with **1 tbs olive oil** and season with **salt and pepper**. Toss to combine and roast for 20 mins or until tender and golden. Meanwhile, crumble the **stock cubes** into a heatproof jug, add **625ml (2½ cups) boiling water** and stir to dissolve.



3. Cook mushrooms

Heat **1 tbs olive oil** in a large deep frypan or large saucepan over medium-high heat. Cook the **mushrooms**, stirring regularly, for 5 mins or until golden. Add **half the thyme** and cook, stirring, for 1 min or until fragrant. Season with **salt**, then transfer to a bowl.



4. Add rice and stock

Heat **2 tsp olive oil** in same pan over medium heat. Cook **onion, garlic** and **remaining thyme**, stirring, for 3 mins or until softened. Add **rice** and cook, stirring, for 1-2 mins until grains are well coated. Add **stock**, reduce heat to low and cook, covered, for 15 mins or until most of the liquid is absorbed and rice is almost tender. Stand for 5 mins.







5. Serve up

Gently stir in the **roasted sweet potato** and **half the mushrooms** and season with **salt and pepper**. Divide the **risotto** among bowls and spoon over the **remaining mushrooms** to serve.



6. Kitchen hack

Instead of roasting the sweet potato, make this a one-pot wonder by coarsely grating the sweet potato and adding to the pan with the stock.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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from at least **65%**
Australian ingredients