



Chorizo and Veggie Risotto

with Thyme and Smoked Cheddar



30-40min



4 Portions

Satisfy the family and load them up with vegetables at the same time. This moreish risotto features carrot, peas and baby spinach, as well as golden chorizo, which cooks before the rice is added so the grains soak up all the pan juices. Add some fragrant thyme and smoked cheddar for a sure-fire family winner.

What we send

- 17
- 7
-

* The remainder of this ingredient won't be used in this recipe.

What you'll require

- boiling water
- butter ⁷
- olive oil
- sea salt and pepper

Utensils

- fine grater

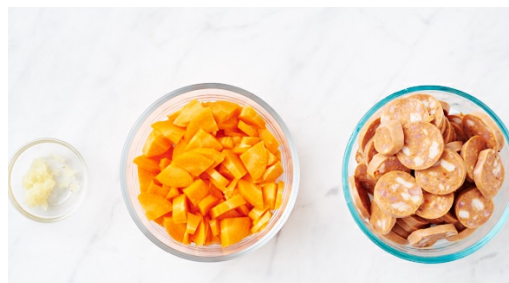
Our veggies come fresh from the farm, so please wash them before use.

Allergens

Milk (7), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 800kcal, Fat 40.3g, Carbs 70.6g, Protein 34.0g



1. Prepare ingredients

Read through the recipe. Crush or finely chop the **garlic**. Peel and quarter the **carrots** lengthwise, then thinly slice. Thinly slice the **chorizo**.



2. Cook chorizo

Heat **2 tbs olive oil** in a large deep frypan over medium heat. Cook the **garlic, carrot** and **chorizo**, stirring occasionally, for 4-5 mins until the carrot is softened and the chorizo is golden and slightly crisp.



3. Make stock

Meanwhile, crumble the **stock cubes** into a heatproof jug, add **1.25L (5 cups) boiling water** and stir to dissolve.



4. Add rice

Add the **rice** to the pan and stir to coat in the chorizo mixture. Pour in the **stock**, cover and bring to the boil, then reduce the heat to low and cook for 20 mins until the rice is almost al dente.



5. Prepare ingredients

Meanwhile, pick the **thyme leaves**, discarding the stems. Finely grate **half of the smoked cheddar****. Cut **20g butter** into small chunks.



6. Add peas and spinach

Stir the **peas** into the **risotto** and cook for 3 mins or until the rice is creamy and al dente. Stir in the **spinach**, remove from the heat and stand, covered, for 5 mins. Stir the **thyme leaves, butter** and **half the cheddar** into the risotto. Taste, then season with **salt and pepper**. Divide the risotto among bowls and scatter over the **remaining cheddar** to serve.