

Chorizo Risotto

with Feta and Corn

40 Minutes





Chorizo Sausage,







Feta Cheese





Vegetable Broth

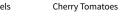


Concentrate





Corn Kernels









Cilantro

White Wine Vinegar



Sriracha

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Heat Guide for Step 6 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: 1 tsp
- Spicy: 1 1/2 tsp

Bust Out

2 Baking sheets, measuring spoons, medium pot, measuring cups, large non-stick pan, paper towels

Ingredients

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	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Arborio Rice	¾ cup	1 ½ cup
Feta Cheese	½ cup	1 cup
Onion, chopped	56 g	113 g
Vegetable Broth Concentrate	2	4
Garlic	6 g	12 g
Corn Kernels	113 g	227 g
Cherry Tomatoes	113 g	227 g
Cilantro	7 g	14 g
White Wine Vinegar	1 tbsp	2 tbsp
Sriracha 🥒	2 tsp	4 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Make broth

Combine 4 ½ cups water (5 ½ cups for 4 ppl) and broth concentrates in a medium pot. Cover and bring to a gentle boil over medium heat.



Prep & roast veggies

While **broth** boils, roughly chop **cilantro**. Peel, then mince or grate **garlic**. Toss **tomatoes**, **corn**, and **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until tender, 14-15 min.



Roast chorizo

While **veggies** roast, crumble **chorizo** on another baking sheet. Roast **chorizo**, in the **top** of the oven, until cooked through, 10-12 min.** Transfer to a paper towel-lined plate and set aside



Start risotto

While **chorizo** cooks, heat a large non-stick pan over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 1-2 min. Add **rice**, **garlic**, and **vinegar**. Cook, stirring often, until combined, 1 min. Add ½ **cup broth** (use same amount for 4 ppl) from the medium pot and stir until **broth** has been absorbed by **rice**.



Cook risotto

Continue adding **broth**, ½ **cup at a time**, stirring often, until **liquid** is absorbed and **rice** is tender and creamy, 23-25 min. Season with **salt** and **pepper**.



Finish and serve

Stir chorizo, roasted veggies, half the feta, half the cilantro and 1 tsp sriracha (dbl for 4 ppl) into the risotto. (NOTE: Reference Heat Guide) Divide risotto between plates, then sprinkle over remaining cilantro and remaining feta. Drizzle over as much remaining sriracha as desired.

Dinner Solved!