



Chorizo Risotto

with Feta and Corn

40 Minutes



Chorizo Sausage, uncased



Arborio Rice



Feta Cheese



Onion, chopped



Vegetable Broth Concentrate



Garlic



Corn Kernels



Cherry Tomatoes



Cilantro



White Wine Vinegar



Sriracha

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO ARBORIO RICE

Grown primarily in Italy, this starchy rice is simmered to bring out its natural creaminess

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 ½ tsp

Bust Out

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

Ingredients

| | 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!