



Hot Smoked Salmon Risotto

with Leek and Chives

CLASSIC 35 Minutes • 1 of your 5 a day

N° 4



Leek



Garlic Clove



Chives



Lemon



Red Chilli



Vegetable Stock Powder



Arborio Rice



Hot Smoked Salmon Flakes



Butter



Hard Italian Style Cheese

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools, you will need:

Fine Grater (or Garlic Press), Measuring Jug, Two Saucepans and Ladle.

Ingredients

	2P	3P	4P
Leek**	1	2	2
Garlic Clove**	2 cloves	3 cloves	4 cloves
Chives**	1 bunch	1 bunch	1 bunch
Lemon**	½	1	1
Red Chilli**	½	1	1
Water for the Risotto*	750ml	1100ml	1500ml
Vegetable Stock Powder 10)	2 sachets	3 sachets	3 sachets
Arborio Rice	175g	260g	350g
Hot Smoked Salmon Flakes 4)**	150g	200g	300g
Butter 7)**	30g	30g	60g
Hard Italian Style Cheese 7) 8)**	1 pack	2 packs	2 packs

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	329g	100g
Energy (kJ/kcal)	2946 /704	895 /214
Fat (g)	28	9
Sat. Fat (g)	14	4
Carbohydrate (g)	77	23
Sugars (g)	4	1
Protein (g)	33	10
Salt (g)	3.79	1.15

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

4) Fish 7) Milk 8) Egg 10) Celery

Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

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You can recycle me!



Packed in the UK



1. Get Prepped

Trim the root and the dark green leafy part from the **leek**. Halve lengthways then thinly slice widthways. Peel and grate the **garlic** (or use a garlic press). Finely chop the **chives**. Zest and halve the **lemon**. Thinly slice the **chilli**.



4. Simmer

Once the **rice** has cooked for a minute, stir in a ladle of your **stock**. When the **stock** has been absorbed by the **rice**, stir in another ladle of **stock**. Keep the pan on medium heat and continue stirring in **stock**, letting it absorb each time. The cooking time should be 20-25 mins and your **risotto** is done when your **rice** is 'al dente'-cooked through but with a tiny bit of firmness left in the middle. **TIP:** Add a splash of water and carry on cooking if the rice has absorbed all the stock but isn't quite cooked.



2. Start the Risotto

Bring the **water** (see ingredient list for amount) to the boil in a saucepan and stir in the **vegetable stock powder** to dissolve. Reduce the heat to low and keep the **stock** on a low heat ready to add to the **risotto** later. Meanwhile, heat a drizzle of **oil** in a large saucepan on medium-high heat. Once hot, add the **leek** and cook until it has softened, 4-5 mins, stirring occasionally.



5. Finish up

Once the **risotto** is cooked, stir in the **smoked salmon flakes** and cook for couple of mins to ensure they are piping hot. Then remove from the heat. Quickly stir in the **butter**, **hard Italian style cheese** and **lemon zest** until melted. Stir in **half the chives** and a small squeeze of **lemon juice** too. Taste and add **salt**, **pepper** and more **lemon juice** too if you feel it needs it.



3. Get Stirring!

When the **leek** has softened, stir in the **garlic** and cook for one minute. Next, add the **arborio rice** and stir to evenly coat in the **garlicky oil**.



6. Finish and Serve

Spoon the **risotto** into bowls and sprinkle over the remaining **chives** and the **sliced chilli**. Grind over some **black pepper** and serve with any remaining **lemon** chopped into wedges on the side.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.