



PORK RISOTTO CASSEROLE

with Kale, Tomato, and Parmesan



HELLO

RISOTTO CASSEROLE

Our oven-baked method makes achieving tender, creamy grains of rice a cinch.

PREP: 10 MIN | TOTAL: 50 MIN | CALORIES: 800

-  Yellow Onion
-  Beefsteak Tomato
-  Ground Pork
-  Tomato Paste
-  Chicken Stock Concentrates
-  Parmesan Cheese
(Contains: Milk)
-  Garlic
-  Chopped Kale
-  Tuscan Heat Spice
-  Arborio Rice
-  Italian Cheese Blend
(Contains: Milk)
-  Scallions

START STRONG

No baking dish? Keep the risotto in the pan, then top and bake as instructed in steps 5 and 6. Just make sure your pan is ovenproof. You'll save time during cleanup, too, with one less thing to wash.

BUST OUT

- Large pan
- Baking dish
- Aluminum foil
- Olive oil (2 tsp)
- Butter (5 tsp)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- | | |
|---|----------|
| • Yellow Onion | 1 |
| • Beefsteak Tomato | 1 |
| • Garlic | 2 Cloves |
| • Chopped Kale | 8 oz |
| • Ground Pork | 20 oz |
| • Tuscan Heat Spice  | 2 TBSP |
| • Tomato Paste | 3 TBSP |
| • Arborio Rice | 1½ Cups |
| • Chicken Stock Concentrates | 2 |
| • Parmesan Cheese | ½ Cup |
| • Italian Cheese Blend | 1 Cup |
| • Scallions | 2 |

HELLO WINE



PAIR WITH

La Forêt Pays d'Oc Pinot Noir, 2017

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1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Halve and peel **onion**, then dice into ¼-inch pieces. Halve **tomato**, then dice into roughly ¼-inch pieces. Mince or grate **garlic**. Chop **kale** into smaller, bite-size pieces.



4 ADD RICE

Stir **rice**, **stock concentrates**, and **2½ cups water** into pan. Bring to a boil, then stir in **1 TBSP butter**. Remove from heat.



2 COOK PORK

Heat a large drizzle of **olive oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **pork** and **Tuscan heat spice**, breaking up meat into pieces. Cook until lightly browned, 2-3 minutes. Toss in **onion** and **garlic**, then season with **salt** and **pepper**. Cook until onion is just softened, about 2 minutes.



5 BAKE CASSEROLE

Lightly **butter** a baking dish (we used 2 tsp butter in a 9 x 13-inch dish). Transfer mixture in pan to buttered dish. Sprinkle evenly with **Parmesan** and **Italian cheese**. Cover dish tightly with aluminum foil. Bake in oven until liquids are absorbed and rice is tender, 16-18 minutes. Meanwhile, trim and thinly slice **scallions**.



3 WILT KALE

Stir **tomato** and **3 TBSP tomato paste** (we sent more) into pan and season with **salt** and **pepper**. Stir in **kale** in batches, allowing each batch to wilt before adding more (don't overcrowd the pan). Continue to cook, stirring, until kale is fully wilted, about 2 minutes.



6 FINISH AND SERVE

Remove foil from casserole and sprinkle with **scallions**. Return to oven and bake, uncovered, until **cheese** is lightly browned, 3-4 minutes more. (**TIP:** For an extra-crispy top, place casserole under broiler and broil for about 3 minutes.) Divide between plates and serve.

FRESH TALK

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