

# Chorizo, Tomato & Pesto Risoni Salad

with Fetta & Almonds

Grab your Meal Kit  
with this symbol



Risoni



Mild Chorizo



Cherry Tomatoes



Red Pesto



Baby Spinach  
Leaves



Fetta Cubes



Roasted Almonds



 Hands-on: **10 mins**  
Ready in: **15 mins**

Risoni - the clever pasta that looks like rice - is the ideal ingredient in this quick 15 minute lunchtime salad. With chorizo and cherry tomatoes, this bowl of goodness gets the welcome addition of creamy fetta and pesto to really raise the flavour stakes.

#### Pantry items

Olive Oil

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

Medium saucepan · Large frying pan

## Ingredients

	<b>2 People</b>
olive oil*	refer to method
boiling water*	1 ½ cups
risoni	1 packet
mild chorizo	1 packet
cherry tomatoes	1 punnet
red pesto	1 sachet (50g)
baby spinach leaves	1 bag (60g)
fetta cubes	1 medium packet
roasted almonds	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3354kJ (801Cal)	938kJ (224Cal)
Protein (g)	41.6g	11.6g
Fat, total (g)	51.3g	14.3g
- saturated (g)	14.7g	4.1g
Carbohydrate (g)	40.1g	11.2g
- sugars (g)	6.6g	1.8g
Sodium (mg)	1920mg	537mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Cook the risoni

Boil the kettle. Add 1 1/2 cups **boiling water** to a medium saucepan. Add the **risoni** and cook until 'al dente', **7-8 minutes**. Drain any remaining water, return to the pan and drizzle with a little **olive oil** to prevent sticking.

2



## Cook the chorizo

While the risoni is cooking, roughly chop the **mild chorizo**. Heat a drizzle of **olive oil** in a large frying pan over a high heat. Cook the **chorizo**, tossing, until golden, **4-6 minutes**.

3



## Toss the salad

While the chorizo is cooking, halve the **cherry tomatoes**. Add the **cherry tomatoes, red pesto, chorizo** and **baby spinach leaves** to the cooked risoni. Stir to combine.

4



## Pack & serve

Divide the pesto risoni salad between two microwavable containers. Crumble with the **fetta cubes** and sprinkle with the **roasted almonds**. Season to taste and refrigerate. At lunchtime, heat in the microwave until piping hot, **2-3 minutes**.

Enjoy!