

UCOOK

Ravishing Chorizo Risotto

with crème fraîche & fresh spinach

Enjoy this delicious tomato-based risotto, cooked with crème fraîche for a creamy finish and mixed with crispy chorizo for deliciousness in every bite! Topped with Italian-style hard cheese and served over a bed of fresh spinach. It really doesn't get any better than this!

Hands-On Time: 30 minutes

Overall Time: 45 minutes

Serves: 4 People

Chef: Kate Gomba

 Fan Faves

 Boschendal | Nicolas

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Ingredients & Prep

2	Onions <i>peeled & finely diced</i>
20ml	NOMU Provençal Rub
400g	Cooked Chopped Tomato
300ml	Risotto Rice
120g	Sliced Chorizo <i>sliced in half</i>
170ml	Crème Fraîche
10g	Fresh Oregano <i>rinsed & picked</i>
160g	Spinach <i>rinsed</i>
40ml	Grated Italian-style Hard Cheese

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Paper Towel
Butter (optional)

1. GO, GO RISOTTO! Boil the kettle. Set aside 1,5L of boiling water. Place a pot for the risotto over a medium heat with a drizzle of oil. When hot, add the diced onion and fry for 6-8 minutes until soft and translucent, shifting occasionally. Add the rub and fry for 1-2 minutes until fragrant, shifting constantly. Pour in the cooked chopped tomato and leave to simmer for 4-5 minutes until slightly reduced. Stir through the rice for 30-60 seconds. Add a ladleful of the reserved boiling water and allow it to be absorbed by gently simmering, stirring regularly. Only add the next ladle of boiling water when the previous one has been fully absorbed. Repeat this process for 30-35 minutes until the rice is cooked al dente. Season to taste.

2. CRISPY CHORIZO Place a pan over a medium heat with a drizzle of oil. When hot, fry the halved chorizo for 2-4 minutes until crispy, shifting halfway. On completion, drain on paper towel.

3. FINISHING TOUCHES! When the risotto is done, stir through the crispy chorizo, ½ the crème fraîche, ½ the picked oregano, ½ the rinsed spinach, and a generous knob of butter (optional). Add a sweetener of choice and some seasoning.

4. RISOTT-OH YEAH! Make a bed of the remaining spinach. Top with the creamy risotto and sprinkle over the grated cheese. Dollop over the remaining crème fraîche and garnish with the remaining oregano. Well done, Chef!

Nutritional Information

Per 100g

Energy	701kj
Energy	168Kcal
Protein	5.5g
Carbs	19g
of which sugars	3.1g
Fibre	1.6g
Fat	7.2g
of which saturated	3.9g
Sodium	7mg

Allergens

Egg, Dairy, Allium, Sulphites, Alcohol

Cook
within
4 Days