



Product Spotlight: Parmesan Cheese

Parmesan is a delicious, nutty, sweet and salty hard cheese that complements tomato-based dishes.



Cherry Tomato Risotto

with Salami

Cheesy risotto with salami, cherry tomatoes and sweet potato, topped with a toasted corn and almond sprinkle and fresh basil.



40 minutes



2 servings



Pork

Roast the veg!

You can roast all the vegetables and stir through the risotto at the end for more texture and caramelisation.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	33g	38g	85g

FROM YOUR BOX

BROWN ONION	1
SWEET POTATO	400g
CHERRY TOMATOES	1 packet (200g)
SALAMI	1 packet (100g)
ARBORIO RICE	150g
CHICKEN STOCK PASTE	1 jar
CORN COB	1
SLIVERED ALMONDS	1 packet (40g)
GRATED PARMESAN	1 packet
BASIL	1 packet

FROM YOUR PANTRY

oil/butter for cooking, olive oil, salt, pepper, dried oregano

KEY UTENSILS

large frypan with lid, small frypan

NOTES

You can add the corn to the risotto instead of the topping if preferred.



1. SAUTÉ THE VEGETABLES

Heat a large frypan with **1 tbsp oil/butter** over medium heat. Dice and add onion and sweet potato. Halve and add cherry tomatoes.



2. ADD THE SALAMI AND RICE

Slice and add salami along with arborio rice. Stir in **1/2 tsp dried oregano**. Cook for 5 minutes until vegetables are softened.



3. COOK THE RISOTTO

Stir in 1/2 jar chicken stock paste and **2 cups water**. Bring to a boil, semi-cover and simmer over medium-high heat until water has been absorbed (roughly 25 minutes). See step 5.



4. MAKE THE TOPPING

Remove kernels from corn cob. Heat a small frypan over medium-high heat with **1/2 tbsp olive oil**. Add corn kernels and almonds (see notes). Cook for 5 minutes until toasty. Remove to a bowl to cool.



5. FINISH THE RISOTTO

Stir 1/3 packet parmesan through risotto. Season with **salt and pepper** to taste (add more water if needed).



6. FINISH AND SERVE

Divide risotto among bowls. Top with corn and almond topping, garnish with basil leaves and extra parmesan.



Scan the QR code to submit a Google review!

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

