

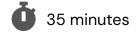


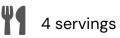


Pink Beet Risotto

with Toasted Walnuts

A blushing pink beetroot risotto topped with toasted walnuts and zesty goat cheese, served alongside a fresh snow pea sprout and orange salad.







Freshen it up!

You can add fresh chopped dill, parsley, basil or thyme to garnish the risotto if you have some!

PROTEIN TOTAL FAT CARBOHYDRATES

21g

FROM YOUR BOX

| BEETROOTS | 5 |
|--------------------|----------|
| LEEK | 1 |
| GARLIC CLOVES | 2 |
| ARBORIO RICE | 300g |
| VEGGIE STOCK PASTE | 1 jar |
| WALNUTS | 80g |
| ORANGES | 2 |
| SNOW PEA SPROUTS | 1 punnet |
| SOFT CHEESE | 1 tub |
| | |

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, vinegar (of choice), dried thyme

KEY UTENSILS

large frypan with lid, frypan, oven tray, stick mixer or blender, kettle

NOTES

Leeks can sometimes be quite sandy. Rinse the sliced leek in a sieve or colander to remove the sand between the layers.





1. ROAST THE BEETROOT

Peel and wedge **beetroots**. Toss on a lined oven tray with **2 tsp thyme**, **oil**, **salt and pepper**. Roast for 20-25 minutes until tender.

Set oven to 220°C. Boil 1.2L water in kettle.



2. SIMMER THE RISOTTO

Heat a frypan over medium-high heat with olive oil. Slice and add leek along with crushed garlic cloves (see notes). Cook for 5 minutes. Stir in rice, stock paste and 1.2L hot water from kettle. Cover and cook for 15-20 minutes or until rice is tender.



3. TOAST THE WALNUTS

Roughly chop **walnuts** and add to a dry frypan over medium-high heat. Toast for 5 minutes until golden. Set aside.



4. PREPARE THE SALAD

Whisk together 1 tbsp vinegar and 1 tbsp olive oil. Slice oranges. Toss with snow pea sprouts and dressing.



5. FINISH THE RISOTTO

Blend 1/2 cooked beetroot with 1/2 cup water using a stick mixer until smooth. Stir blended beetroot through risotto and season to taste with salt and pepper.



6. FINISH AND SERVE

Divide risotto among bowls. Top with remaining roast beetroot, spoonfuls of soft **cheese** and a sprinkle of walnuts. Serve with sprout and orange salad.

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



