

for the
little onesMeatBALLS with tomato
Sauce & Rice

BoLoGNeSe RiSotto



35 Minutes



4 Servings



Beef

A combination of two favourite go-to dishes, bolognese and risotto, makes a cheesy, rich and comforting bolognese risotto bake.

How did the cooking go? Go to the **My Recipes** tab in your **Profile** and leave a review or send an email to hello@dinnertwist.com.au

FROM YOUR BOX

| | |
|-----------------|--------------|
| BROWN ONION | 1 |
| RED CAPSICUM | 1 |
| ZUCCHINI | 1 |
| BEEF MINCE | 500g |
| GARLIC CLOVES | 2 |
| ARBORIO RICE | 300g |
| TOMATO SUGO | 1 jar |
| PARMESAN CHEESE | 1 bag (125g) |
| PINE NUTS | 20g |
| BASIL | 20g |

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

COOKING TOOLS

large frypan

Make meatballs and a separate risotto if you prefer serving the dish that way!

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. PREPARE the Vegetables

Set oven to 220°C.

Peel and chop onion and capsicum. Peel (optional) and grate zucchini.

tip Serve the capsicum on the side like sticks if you prefer!



2. COOK the Beef

Heat a large frypan with a little **oil** over medium-high heat. Add beef mince and cook for 5 minutes. Use a spatula to break up the mince.



3. ADD the Vegetables

Add in the prepared vegetables and cook for 5 minutes. Crush in garlic and season with **2 tsp oregano, salt and pepper**.

tip You can add a stock cube for extra boost of background flavour!



4. SIMMER the Risotto

Stir in rice, tomato sugo and **3 cups water**. Simmer for 10–15 minutes, semi-covered, or until rice is tender.

tip Add more water if needed.



5. FINISH the Risotto

Transfer risotto to an oven dish. Stir through 1/2 packet parmesan and arrange the remaining on top along with pine nuts. Bake in the oven for 5 minutes or until golden.

tip If your pan is oven-proof you don't need to transfer the risotto.



6. FINISH AND SERVE

Serve risotto at the table. Garnish with fresh basil.

tip You can serve with a fresh side salad or some steamed veggies on the side if you like.