

for the
little onesRisotto with Diced
Sausage

Chicken Sausage Risotto

Creamy, flavourful and packed with wholesome ingredients, this risotto with chicken sausages is a quick and comforting family favourite!



30 Minutes



2 Servings



Chicken

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FROM YOUR BOX

BROWN ONION	1
GARLIC CLOVE	1
ZUCCHINI	1
ARBORIO RICE	150g
CHICKEN STOCK PASTE	1 small jar
CHICKEN SAUSAGES	1 packet
SHAVED PARMESAN	1 packet

FROM YOUR PANTRY

oil/butter for cooking, salt, pepper

COOKING TOOLS

pan, frypan or BBQ

You can boost the risotto with extra veggies like cauliflower, pumpkin, peas or green beans!

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 INGREDIENTS

Peel and chop **onion**, crush **garlic** and grate **zucchini** (keep separate).

tip Peel the zucchini to hide it from the kids!



2. SAUTE the VEGGIES

Heat a pan with **1-2 tbsp oil/butter** over medium heat. Add onion and cook for 5 minutes. Add zucchini and garlic.



3. SIMMER the RISOTTO

Add **rice** and **1/2 jar stock paste**, stir to coat. Pour in **3 cups water**. Bring to a boil, semi-cover and simmer over medium heat until water has been absorbed (about 20 minutes). Stir occasionally.

tip Add more water as needed until rice is tender.



4. COOK the SAUSAGES

Heat a frypan over medium heat. Add **sausages** and cook for 8-10 minutes, turning occasionally, or until golden and cooked through.

tip Grill the sausages on the BBQ if you prefer!



5. FINISH the RISOTTO

Stir **1/3 packet parmesan cheese** into the risotto and adjust seasoning with **salt and pepper** to taste.

tip Add more water if needed, making sure the risotto is not thick and dry.



6. FINISH AND SERVE

Slice sausages and serve at the table with risotto. Top with chopped **basil leaves** and extra parmesan to taste.

tip Serve with a fresh side salad or some sautéed asparagus or green beans if desired!