

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



4 Servings



Chicken

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## FROM YOUR BOX

BROWN ONION	1
CELERY STICKS	2
GARLIC CLOVE	1
ZUCCHINI	1
ARBORIO RICE	300g
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

large 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**, slice **celery**, **crush garlic** and grate **zucchini** (keep separate).

**tip** Peel the zucchini to hide it from the kids!



### 2. SAUTE the VEGGIES

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



### 3. SIMMER the RISOTTO

Add **rice** and **stock paste**, stir to coat. Pour in **5 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 3/4 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 too thick and dry.



### 6. FINISH AND SERVE

Slice sausages and serve at the table with risotto. Top with **basil** leaves (or chopped) and extra parmesan.

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