







chicken Sausage Risotto

chicken

4 Servings

30 MinuteS

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

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FROM YOUR BOX

BROWN ONION
CELERY STICKS
GARLIC CLOVE
ZUCCHINI
ARBORIO RICE
CHICKEN STOCK PASTE
CHICKEN SAUSAGES
SHAVED PARMESAN
ZUCCHINI ARBORIO RICE CHICKEN STOCK PASTE CHICKEN SAUSAGES

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!

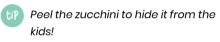
Before you start cooking!

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).





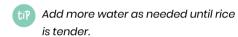
2. Saute the VeGGieS

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.





6. finish and serve

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

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



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.

P 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.

Add more water if needed, making sure the risotto is too thick and dry.