



**Product Spotlight:  
Parmesan Cheese**

Parmesan is a delicious, nutty, sweet and salty hard cheese that complements tomato-based dishes.



# Summer Tomato Risotto

with Salami

Cheesy risotto with salami, cherry tomatoes and sweet potato, topped with a toasted corn and almond sprinkle and fresh basil.



40 minutes



4 servings



Pork

## Roast the veg!

*You can roast all the vegetables and stir through the risotto at the end for more texture and caramelisation.*

|            |                |                  |                      |
|------------|----------------|------------------|----------------------|
| Per serve: | <b>PROTEIN</b> | <b>TOTAL FAT</b> | <b>CARBOHYDRATES</b> |
|            | 26g            | 28g              | 66g                  |

## FROM YOUR BOX

|                     |          |
|---------------------|----------|
| BROWN ONION         | 1        |
| SWEET POTATO        | 600g     |
| CHERRY TOMATOES     | 2 x 200g |
| SALAMI              | 1 packet |
| ARBORIO RICE        | 300g     |
| CHICKEN STOCK PASTE | 1 jar    |
| CORN COB            | 1        |
| SLIVERED ALMONDS    | 40g      |
| GRATED PARMESAN     | 1 packet |
| BASIL               | 1 packet |



### 1. SAUTÉ THE VEGETABLES

Heat a large frypan with **2 tbsp oil/butter** over medium heat. Dice and add **onion** and **sweet potato**. Halve and add **cherry tomatoes**.



### 2. ADD THE SALAMI AND RICE

Slice and add **salami** along with **arborio rice**. Stir in **1 tsp dried oregano**. Cook for 5 minutes until vegetables are softened.



### 3. COOK THE RISOTTO

Stir in **chicken stock paste** and **3 cups water**. Bring to a boil, semi-cover and simmer over medium-high heat until water has been absorbed (roughly 25 minutes). See step 5.

## FROM YOUR PANTRY

oil/butter for cooking, olive oil, salt, pepper, dried oregano

## KEY UTENSILS

large frypan with lid, small frypan

## NOTES

You can add the corn to the risotto instead of the topping if preferred.



### 4. MAKE THE TOPPING

Remove kernels from **corn cob**.

Heat a small frypan over medium-high heat with **1/2 tbsp olive oil**. Add corn kernels and **almonds** (see notes). Cook for 5 minutes until toasty. Remove to a bowl to cool.



### 5. FINISH THE RISOTTO

Stir **1/2 packet parmesan** through risotto. Season with **salt and pepper** to taste (add more water if needed).



### 6. FINISH AND SERVE

Divide risotto among bowls. Top with corn and almond topping, garnish with **basil leaves** and extra parmesan.



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