

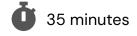




## **Pink Beet Risotto**

### with Toasted Walnuts

A blushing pink beetroot risotto topped with toasted walnuts and creamy soft cheese, served alongside a fresh snow pea sprout and orange salad.







# Freshen it up!

You can add fresh chopped dill, parsley, basil or thyme to garnish the risotto if you have some!

er serve: PROTEIN TOTAL FAT CARBOHYDRATES

29g 41g

lg

106g

#### **FROM YOUR BOX**

BEETROOTS	3
BROWN ONION	1
GARLIC CLOVE	1
ARBORIO RICE	150g
VEGGIE STOCK PASTE	1 jar
WALNUTS	40g
ORANGE	1
SNOW PEA SPROUTS	1 punnet
SOFT CHEESE	1 tub

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, vinegar (of choice), dried thyme

#### **KEY UTENSILS**

large frypan with lid, frypan, oven tray, stick mixer or blender, kettle

#### **NOTES**

Chop the snow pea sprouts if you prefer!





#### 1. ROAST THE BEETROOT

Set oven to 220°C. Boil **700ml water** in kettle.

Peel and wedge **beetroots**. Toss on a lined oven tray with **1 tsp thyme**, **oil**, **salt and pepper**. Roast for 20-25 minutes until tender.



#### 2. SIMMER THE RISOTTO

Heat a frypan over medium-high heat with olive oil. Slice and add onion along with crushed garlic (see notes). Cook for 5 minutes. Stir in rice, 2/3 jar stock paste and 700ml hot water from kettle. Cover and cook for 15-20 minutes or until rice is tender.



#### 3. TOAST THE WALNUTS

Roughly chop **walnuts** and add to a dry frypan over medium-high heat. Toast for 5 minutes until golden. Set aside.



#### 4. PREPARE THE SALAD

Whisk together 1 tbsp vinegar and 1 tbsp olive oil. Slice orange. Toss with snow pea sprouts (use to taste) and dressing.



#### **5. FINISH THE RISOTTO**

Blend 1/2 cooked beetroot with 1/4 cup water using a stick mixer until smooth. Stir blended beetroot through risotto and season to taste with salt and pepper.



#### 6. FINISH AND SERVE

Divide risotto among bowls. Top with remaining roast beetroot, spoonfuls of soft cheese and a sprinkle of **walnuts**. Serve with sprout and orange salad.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



