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DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Chicken and Corn Risotto

Risotto made easy with precooked chicken breast, sweet corn and sautéed vegetables, topped with fresh rocket leaves.

30 minutes | 2 servings | Chicken

FROM YOUR BOX

BROWN ONION	1
CELERY STICK	1
CORN COBS	2
ARBORIO RICE	150g
PRECOOKED CHICKEN BREAST	1 packet
ROCKET LEAVES	60g

FROM YOUR PANTRY

oil for cooking, olive oil (optional), salt and pepper, butter, stock cube (of choice)

NOTES

You can garnish the risotto with fresh herbs, chilli flakes or cheese of choice. Toasted nuts or seeds also work well.

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1. SAUTÉ THE VEGETABLES

Heat a pan over medium heat with **1 tbsp butter** and **1 tbsp oil.** Dice **onion** and **celery**, remove **corn** from **cobs**. Add all to pan as you go.

TIP ***Add some extra vegetables if you like! Sliced mushrooms, diced carrot or pumpkin work well!***

2. SIMMER THE RICE

Add **rice**, **1/2 crumbled stock cube** and stir to coat. Pour in **600ml water**. Bring to a boil, semi-cover and simmer until **rice** is tender. Add more water as needed. Season with **salt and pepper** to taste.

TIP ***You can add a dried herb or crushed garlic for extra flavour. We used a chicken stock cube. You could use liquid stock or stock paste if preferred.***

3. PREPARE THE TOPPINGS

Roughly tear or slice **chicken** pieces. Toss **rocket leaves** with **olive oil** (optional).

TIP ***You can stir the chicken through the risotto if preferred. Add sliced pear or cucumber to the rocket to make a side salad instead.***

4. FINISH AND SERVE

Divide **risotto** among bowls. Top with **chicken** and **rocket leaves.**

TIP ***Finish the risotto with some parmesan cheese or butter for richness! You could also stir through some pesto or lemon zest. We stirred through 1 tbsp butter which made the risotto extra velvety.***

This recipe has simplified instructions to help lower your meal cost.