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 | 4/6 servings | Chicken

FROM YOUR BOX

	4 PERSON	6 PERSON
BROWN ONION	1	2
CELERY STICKS	2	3
CORN COBS	3	4
ARBORIO RICE	300g	300g + 150g
PRECOOKED CHICKEN	1 packet	2 packets
ROCKET LEAVES	120g	120g

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.

6P - use 2 tbsp butter and 2 tbsp oil for the pan.

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

2. SIMMER THE RICE

Add **rice**, **1 crumbled stock cube** and stir to coat. Pour in **1.2L 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.

6P - add 2 crumbled stock cubes and pour in 1.8L water.

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 2 tbsp butter which made the risotto extra velvety.*

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