



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Basil Chicken Risotto

Rich tomato risotto topped with herby chicken schnitzel and fresh basil for a comforting family dinner with classic Italian-inspired flavours.



30 minutes



Chicken



4/6 servings

FROM YOUR BOX

	4 PERSON	6 PERSON
BROWN ONION	1	2
ARBORIO RICE	300g	300g + 150g
TOMATO PASTE	1 sachet	2 sachets
TOMATOES	2	3
GARLIC CLOVES	2	2
ZUCCHINI	1	1
CHICKEN SCHNITZELS	600g	600g + 300g
BASIL	1 packet	1 packet

FROM YOUR PANTRY

oil for cooking, salt and pepper, dried oregano, chicken stock cube

NOTES

You can slice chicken and stir through risotto while cooking to save using an extra pan.

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1. SAUTÉ THE VEGETABLES

Boil **1L water** in kettle.

Dice **onion** and **tomatoes**. Dice or grate **zucchini**. Crush or finely chop **garlic**.

Heat a large frypan over medium-high heat with **oil**. Add onion and cook for 2–3 minutes until softened. Add prepared vegetables and cook for 3–4 minutes until starting to break down. Stir in **tomato paste** and cook until fragrant.

6P – boil 1.5L water in the kettle.

TIP *You can add a pinch of chilli flakes to the tomato paste for some heat. Add some sliced mushrooms to the pan if you would like more vegetables.*

2. SIMMER THE RICE

Add **arborio rice** and stir to coat in tomato mixture. Pour in **1L boiling water** and crumble in **stock cube**. Cover and simmer for 15–20 minutes, stirring occasionally, until rice is tender and liquid absorbed. Add more water if needed.

6P – use prepared 1.5L water from kettle.

TIP *Stirring occasionally helps create creamy risotto texture. Add a knob of butter at the end for extra richness if desired.*

3. COOK THE CHICKEN

Heat a frypan over medium-high heat with **oil**. Coat **chicken** with **2 tsp dried oregano, salt and pepper** (see notes). Cook for 4–5 minutes each side or until cooked through.

6P – use 3 tsp dried oregano.

TIP *You can use fresh chopped rosemary or oregano to flavour the chicken instead.*

4. FINISH AND SERVE

Slice **chicken** and **basil**. Divide **risotto** between bowls and top with chicken and basil to serve.

TIP *Garnish the risotto with grated parmesan cheese or grana padano if you have some.*

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