Karl Telfser
HOMECHEF

Herb Risotto

G L

Cooking time: 20 min.
Gently fry the rice in a saucepan over a medium heat. Add the soup and slowly simmer for 16 minutes.
Stir occasionally.
Add the herb mixture and cover with a lid. Remove the pan from the hob and stand for 2 minutes.
Mix well and briefly return to the heat.
Plate up and serve.

Please note
Keep all ingredients in the refrigerator until use.
The meal will keep in the fridge for up to 2 days and can be prepared on the same evening or next day.
See below for allergens.

Allergens
An allergen is mentioned if the substance identified, or products made with it, are contained as an ingredient in the final product. The 14 main allergens are labelled in accordance with statutory regulations (EU Food Information Directive 1169/2011). In addition, there are other substances that can trigger food allergies or intolerances. Despite careful production of our dishes, alongside the labelled ingredients, traces of other foodstuffs may be contained that are used in the production process.

Foods that have been labelled with certain letters (e.g. C and G) contain the corresponding allergens (e.g. eggs and milk) listed below
List of allergens: A= gluten, B= crustaceans, C = eggs, D= fish, E= peanuts, F= soya beans, G= milk, H= nuts L= celery, M= mustard, N= sesame, O= sulphur dioxide, P= lupins, R= molluscs, mussels.