



SERVES: 2 LITTLE ONES AND 2 ADULTS

WHAT YOU'LL NEED

Stage 2 Vegetable Risotto Pouch
250g cooked risotto
100g parmesan cheese
2 tbsp breadcrumbs
2 tbsp plain flour
A small handful of fresh spinach, finely chopped
A small handful of kale, finely chopped
3 florets and 1 stalk of broccoli, pre-boiled and finely diced

METHOD

Put all the ingredients into a bowl and mix well.
Shape into balls and bake for 20 minutes.

TOP TIP

This is a great one for using up leftover rice dishes, so don't just stick to risotto here; any leftover rice will work.

