



Leek and Sausage Risotto

Meal Cost Calculation

The recipes that are part of the 'Feed Four for \$15' campaign are suitable for four people based on an average meal size as determined by Countdown.

The cost of each meal is based on the actual quantity or portion of each ingredient used in the recipe, not the cost of the whole ingredient. For example, if the recipe requires half an onion, then the price used when calculating the meal cost will be half the cost of a whole onion, or if 2 cups of rice are required for a recipe, the price used when calculating the meal cost will be for 2 cups of rice (as opposed to the whole packet). The price of packaged dried herbs and spices used in the recipes is based on a percentage of the value of a whole packet, even if a smaller portion is used in an individual recipe. Remember, if an ingredient is purchased and only a portion is used, the rest can be used at a later stage.

Countdown assumes that you already have some basic items available at home which may not be included in the meal cost. These basic items vary from recipe to recipe and may include salt, pepper, oils, flours, milk, butter, bread and sugar.

Recipes identified as gluten free, dairy free or vegetarian has no ingredients known to commonly contain gluten, dairy, meat or meat products. As a pre-caution always check the ingredients you are using.

Prices of ingredients are based on the everyday (or non-promotional) price as determined on 20 March 2017. Prices of certain fresh produce may fluctuate according to availability and seasonal factors.

Leek and Sausage Risotto

Quantity	Ingredient	Product	Cost	Cost for Meal based on Quantity Used	Comments
3	Fresh Spicy Chorizo Sausages	Fresh Spicy Chorizo Sausages 6pk	\$ 8.50 /6pk	\$ 4.25	
2 Tbsp	olive oil	PANTRY ITEM	\$ - -		
1	leek, sliced thinly	Whole Leek	\$ 2.49 /each	\$ 2.49	
1	onion, chopped finely	Loose Brown Onions	\$ 2.99 /kg	\$ 0.45	1 onion = 150g
250g	Arborio rice	Sunrice Arborio Rice 750g	\$ 4.29 /750g	\$ 1.43	
1/4 cup	white wine	Whale Point Sauvignon Blanc 750ml	\$ 9.99 /750ml	\$ 0.84	
1.5L	chicken stock	Oxo Chicken Stock 71g 12pk	\$ 2.69 /12pk	\$ 1.79	1 cube = 190ml stock.
	zest of 1 lemon	Loose Lemons	\$ 8.99 /kg	\$ 0.90	1 lemon = 100g
1 Tbsp	butter	PANTRY ITEM	\$ - -		
1 cup	frozen peas	Homebrand Peas 1kg	\$ 2.29 /1 kg	\$ 0.34	1 cup = 150g PRICE LOCKDOWN
20g	grated parmesan plus extra for garnishing	Mainland Parmesan 200g	\$ 6.50 /200g	\$ 0.98	Cost based on 30g of parmesan
1/2 cup	grated cheese	Homebrand Edam Cheese 1kg	\$ 9.50 /kg	\$ 0.48	1 cup grated cheese = 100g
2 Tbsp	parsley	Whole Bunch Parsley	\$ 2.79 /bunch	\$ 0.56	Cost based on 1/5 of bunch
	salt and pepper to taste	PANTRY ITEM	\$ - -		

Total cost to make meal

\$ 14.50