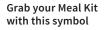


Bacon, Mushroom & Leek Risotto

with Basil Pesto & Hazelnut Pangrattato









Button Mushrooms

Diced Bacon





Soffritto Mix

Herb & Mushroom Seasoning





Arborio Rice

Chicken-Style Stock Powder







Panko Breadcrumbs

Roasted Hazelnuts



Basil Pesto



Grated Parmesan Cheese

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan · Medium or large baking dish

Ingredients

9		
	2 People	4 People
olive oil*	refer to method	refer to method
leek	1	2
button mushrooms	1 packet	1 packet
garlic	1 clove	2 cloves
diced bacon	1 packet	1 packet
soffritto mix	1 packet (150g)	1 packet (300g)
herb & mushroom seasoning	1 sachet	2 sachets
arborio rice	1 packet	1 packet
chicken-style stock powder	1 medium sachet	1 large sachet
water*	21/4 cups	4½ cups
panko breadcrumbs	½ medium packet	1 medium packet
roasted hazelnuts	1 packet	2 packets
basil pesto	1 packet (50g)	1 packet (100g)
butter*	20g	40g
grated Parmesan cheese	1 medium packet	1 large packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3971kJ (949Cal)	864kJ (207Cal)
Protein (g)	30g	6.5g
Fat, total (g)	48.7g	10.6g
- saturated (g)	14.8g	3.2g
Carbohydrate (g)	95.4g	20.7g
- sugars (g)	9g	2g
Sodium (mg)	1602mg	348mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit **hellofresh.co.nz/foodinfo** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Preheat oven to 220°C/200°C fan-forced.
- Thinly slice leek and button mushrooms. Finely chop garlic.



Make the pangrattato & finish the risotto

- Meanwhile, wipe out the frying pan, then return to medium-high heat with a drizzle of olive oil. Cook panko breadcrumbs (see ingredients) and roasted hazelnuts, stirring, until golden brown, 3 minutes.
- Add garlic and cook until fragrant, 1-2 minutes. Transfer to a medium bowl and season to taste.
- Remove risotto from oven, then stir through basil pesto, the butter and grated Parmesan cheese. Stir through a splash of water to loosen the risotto if needed. Season to taste.



Start the risotto

- In a large frying pan, heat a drizzle of olive oil over medium-high heat.
 Cook diced bacon, leek, mushrooms and soffritto mix, until golden,
 4-6 minutes.
- Add herb & mushroom seasoning and arborio rice, stirring, until fragrant,
 1-2 minutes.
- Add chicken-style stock powder and the water. Bring to the boil, then remove from heat.
- Transfer risotto to a baking dish. Cover tightly with foil and bake until liquid is absorbed and rice is 'al dente', 24-28 minutes.



Serve up

- · Divide bacon, mushroom and leek risotto between bowls.
- · Top with hazelnut pangrattato to serve. Enjoy!





Scan here if you have any questions or concerns