



Bacon, Mushroom & Leek Risotto

with Basil Pesto & Hazelnut Pangrattato

Grab your Meal Kit with this symbol



Leek



Button Mushrooms



Garlic



Diced Bacon



Soffritto Mix



Herb & Mushroom Seasoning



Arborio Rice



Chicken-Style Stock Powder



Panko Breadcrumbs



Roasted Hazelnuts



Basil Pesto



Grated Parmesan Cheese

Prep in: 20-30 mins
Ready in: 45-55 mins

Brimming with smoky bacon, mushrooms, rich basil pesto and sharp Parmesan, every mouthful of this Italian dish delivers an explosion of flavour. Sit back while it bakes, before cosying up with a big bowl of this deliciousness.

Pantry items

Olive Oil, Butter

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

	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*	2¼ 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.

We're here to help!

Scan here if you have any questions or concerns



2023 | CW30

1



Get prepped

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

3



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.

2



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**.

4



Serve up

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

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