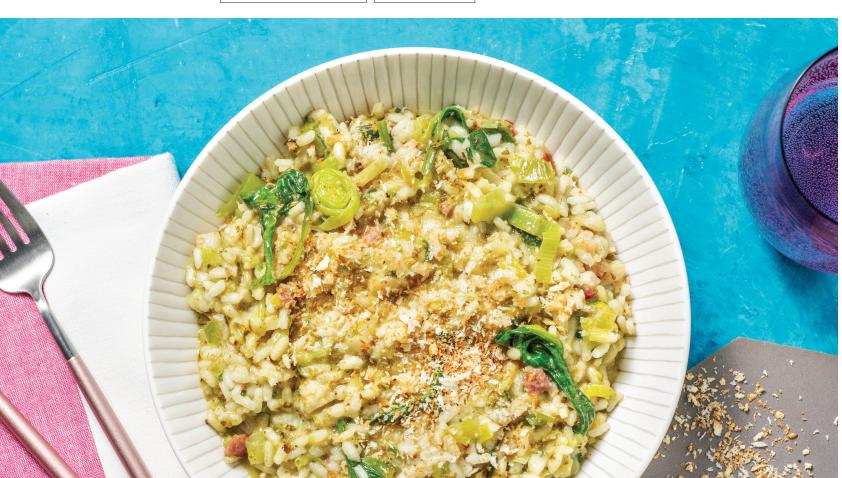


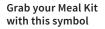
Bacon & Leek Risotto

with Basil Pesto & Garlic Pangrattato

CLIMATE SUPERSTAR

BEST SELLER

















Diced Bacon







Chicken-Style

Arborio Rice





Panko Breadcrumbs



Baby Spinach





Basil Pesto

Grated Parmesan Cheese





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

ingi caici ico				
	2 People	4 People		
olive oil*	refer to method	refer to method		
leek	1	2		
garlic	1 clove	2 cloves		
diced bacon	1 packet	1 packet		
garlic & herb seasoning	1 sachet	1 sachet		
arborio rice	1 packet	1 packet		
chicken-style stock powder	1 medium sachet	1 large sachet		
water*	2 cups	4 cups		
panko breadcrumbs	½ packet	1 packet		
baby spinach leaves	1 medium bag	1 large bag		
basil pesto	1 packet (50g)	1 packet (100g)		
butter*	20g	40g		
grated Parmesan cheese	1 medium packet	1 large packet		
diced bacon**	1 packet	1 packet		

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3460kJ (827Cal)	1149kJ (275Cal)
Protein (g)	25.4g	8.4g
Fat, total (g)	39.6g	13.1g
- saturated (g)	14.2g	4.7g
Carbohydrate (g)	90.6g	30.1g
- sugars (g)	4.8g	1.6g
Sodium (mg)	1607mg	534mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4045kJ (967Cal)	1152kJ (275Cal)
Protein (g)	33.4g	9.5g
Fat, total (g)	51.7g	14.7g
- saturated (g)	18.6g	5.3g
Carbohydrate (g)	90.7g	25.8g
- sugars (g)	4.8g	1.4g
Sodium (mg)	2006mg	571mg

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. Finely chop garlic.



Start the risotto

- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook diced bacon and leek, breaking up with a spoon, until golden, 3-4 minutes.
- Add garlic & herb 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.

Custom Recipe: If you've doubled your diced bacon, cook in batches for the best result!



Bake the risotto

Transfer risotto to a baking dish. Cover tightly
with foil and bake until liquid is absorbed and
rice is 'al dente', 24-28 minutes.

TIP: 'Al dente' rice is cooked through but still slightly firm in the centre.



Make the pangrattato

- Meanwhile, wipe out the frying pan, then return to medium-high heat with a drizzle of olive oil.
 Cook panko breadcrumbs (see ingredients), stirring, until golden brown, 3 minutes.
- Add garlic and cook until fragrant, 1-2 minutes.
 Transfer to a medium bowl and season to taste.



Bring it all together

- Remove risotto from oven, then stir through baby spinach leaves, basil pesto, the butter and grated Parmesan cheese.
- Stir through a splash of water to loosen the risotto if needed. Season to taste.



Serve up

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

Rate your recipe

We're here to help!