



Bacon & Leek Risotto

with Basil Pesto & Garlic Pangrattato

CLIMATE SUPERSTAR

BEST SELLER



Grab your Meal Kit with this symbol



Leek



Garlic



Diced Bacon



Garlic & Herb Seasoning



Arborio Rice



Chicken-Style Stock Powder



Panko Breadcrumbs



Baby Spinach Leaves



Basil Pesto



Grated Parmesan Cheese



Diced Bacon

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

This risotto is green and keen. Leek and bacon are coming together to form an unstoppable duo with plenty of flavour from the basil pesto stirred through, with spinach and a crunchy garlic pangrattato. We won't keep you any longer, dig in!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

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
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](https://www.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



Get prepped

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



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.



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!



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.



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.



Serve up

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

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