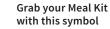


Bacon & Leek Pesto Risotto

with Garlic Pangrattato

CLIMATE SUPERSTAR















Diced Bacon

Garlic & Herb Seasoning



Risotto-Style

Chicken-Style Stock Powder





Panko Breadcrumbs **Baby Leaves**





Basil Pesto

Grated Parmesan Cheese



Pantry items Olive Oil, Butter

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!

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

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	2 People	4 People		
olive oil*	refer to method	refer to method		
leek	1	2		
garlic	1 clove	2 cloves		
diced bacon	1 medium packet	2 medium packets OR 1 large packet		
garlic & herb seasoning	1 medium packet	1 large packet		
risotto-style rice	1 packet	2 packets		
chicken-style stock powder	1 medium sachet	1 large sachet		
water*	2 cups	4 cups		
panko breadcrumbs	½ medium packet	1 medium packet		
baby leaves	1 medium packet	1 large packet		
basil pesto	1 medium packet	1 large packet		
butter*	20g	40g		
grated Parmesan cheese	1 medium packet	1 large packet		
chicken breast**	1 medium packet	2 medium packets OR 1 large 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)	40.5g	13.4g
- saturated (g)	15.1g	5g
Carbohydrate (g)	90.8g	30.1g
- sugars (g)	5.9g	2g
Sodium (mg)	1607mg	534mg
Dietary Fibre (g)	3.3g	1.1g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4231kJ (1011Cal)	884kJ (211Cal)
Protein (g)	64.3g	13.4g
Fat, total (g)	43.8g	9.1g
- saturated (g)	16.1g	3.4g
Carbohydrate (g)	91.8g	19.2g
- sugars (g)	6.1g	1.3g
Sodium (mg)	1742mg	364mg
Dietary fibre	3.3g	0.7g

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.

Custom Recipe: If you've added chicken breast, cut into 2cm chunks.



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 risotto-style 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: Cook chicken with bacon until browned and cooked through (when no longer pink inside), 5-6 minutes. Continue with recipe as above.



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 pangratatto

- 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 leaves, basil pesto, the butter and grated Parmesan cheese.
- Stir through a splash of water to loosen the risotto if needed. Season with salt and pepper.



Serve up

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

