

with Garlic Pangrattato

WINTER WARMERS



Grab your meal kit with this number











Diced Bacon





Risotto-Style







Baby Leaves

Basil Pesto



Grated Parmesan Cheese



Chicken Breast



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

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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	
garlic	1 clove	2 cloves	
diced bacon	1 medium packet	2 medium packets OR 1 large packet	
garlic & herb seasoning	1 medium sachet	1 large sachet	
risotto-style rice	1 packet	2 packets	
water*	2 cups	4 cups	
panko breadcrumbs	½ medium packet	1 medium packet	
baby leaves	1 medium packet	1 large packet	
plant-based basil pesto	1 medium packet	2 medium packets	
butter*	20g	40g	
grated Parmesan cheese	1 medium packet	1 large packet	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3470kJ (829cal)	545kJ (130cal)
Protein (g)	25g	3.9g
Fat, total (g)	39.4g	6.2g
- saturated (g)	14.2g	2.2g
Carbohydrate (g)	90g	14.1g
- sugars (g)	5.1g	0.8g
Sodium (mg)	1161mg	182.3mg
Dietary Fibre (g)	1.5g	0.2g

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 risotto-style rice, stirring, until fragrant, 1-2 minutes.
- Add the water and bring to the boil, then remove from heat.



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, plant-based basil pesto, the butter and grated Parmesan cheese.
- Stir through a splash of water to loosen the risotto if needed. Season to taste.

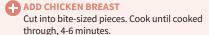


Serve up

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









If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.