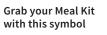


Bacon & Leek Risotto

with Basil Pesto & Almond Pangrattato

CLIMATE SUPERSTAR













Diced Bacon Soffritto Mix





Garlic & Herb Seasoning

Arborio Rice







Chicken-Style Stock Powder

Flaked Almonds





Panko Breadcrumbs **Basil Pesto**



Grated Parmesan Cheese



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

Eat Me Early* *Custom Recipe only

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 and crunchy almond pangrattato. We won't keep you any longer, dig in!

Olive Oil, Butter

Pantry items

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		
soffritto mix	1 bag (150g)	1 bag (300g)		
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		
flaked almonds	1 packet	2 packets		
panko breadcrumbs	½ packet	1 packet		
basil pesto	1 packet (50g)	1 packet (100g)		
butter*	20g	40g		
grated Parmesan cheese	1 medium packet	1 large packet		
chicken breast**	1 packet	1 packet		

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3656kJ (874Cal)	1041kJ (249Cal)
Protein (g)	26.3g	7.5g
Fat, total (g)	42.6g	12.1g
- saturated (g)	14.6g	4.2g
Carbohydrate (g)	95.3g	27.1g
- sugars (g)	8.6g	2.4g
Sodium (mg)	1596mg	454mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4415kJ (1055Cal)	864kJ (207Cal)
Protein (g)	58.8g	11.5g
Fat, total (g)	48.3g	9.4g
- saturated (g)	16.3g	3.2g
Carbohydrate (g)	95.3g	18.6g
- sugars (g)	8.6g	1.7g
Sodium (mg)	1695mg	332mg

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







Get prepped

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

Custom Recipe: If you've add chicken breast to your meal, cut chicken into 2cm chunks.



Make the pangratatto

- Meanwhile, wipe out the frying pan and return to medium-high heat with a drizzle of olive oil. Cook flaked almonds and 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.
- 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.



Bake the risotto

- In a large frying pan, heat a drizzle of olive oil over medium-high heat.
 Cook diced bacon, leek and soffritto mix, until golden, 4-6 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.
- Transfer risotto to a baking dish. Cover tightly with foil and bake until liquid is absorbed and rice is 'al dente', 24-28 minutes.

Custom Recipe: Before cooking bacon and veggies, heat the frying pan over high heat with a drizzle of olive oil. Cook chicken, tossing occasionally, until browned and cooked through, 5-6 minutes. Continue with step.



Serve up

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

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