



# Bacon & Leek Risotto

with Basil Pesto & Almond Pangrattato

CUSTOMER FAVOURITE

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Leek



Garlic



Diced Bacon



Soffritto Mix



Garlic & Herb Seasoning



Arborio Rice



Chicken-Style Stock Powder



Flaked Almonds



Panko Breadcrumbs



Basil Pesto



Grated Parmesan Cheese



Chicken Breast

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!

**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
<b>olive oil*</b>	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
<b>water*</b>	2 cups	4 cups
flaked almonds	1 packet	2 packets
panko breadcrumbs	½ packet	1 packet
basil pesto	1 packet (50g)	1 packet (100g)
<b>butter*</b>	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](https://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

2023 | CW22



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## 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.

3



## 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.

2



## 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.

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## Serve up

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

## Rate your recipe

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