



Bacon & Cherry Tomato Risotto

with Basil, Parmesan & Pine Nuts

Grab your Meal Kit with this symbol



Brown Onion



Garlic



Lemon



Basil



Diced Bacon



Chilli Flakes (Optional)



Arborio Rice



Garlic & Herb Seasoning



Chicken-Style Stock Powder



Tinned Cherry Tomatoes



Pine Nuts



Baby Spinach Leaves



Grated Parmesan Cheese

- Hands-on: **30-40 mins**
- Ready in: **50-60 mins**
- Spicy (optional chilli flakes)

This flavour-packed risotto literally works its magic in the oven. Using classic and simple flavours we all know and love, it's a recipe that never fails to please.

Pantry items

Olive Oil, Balsamic Vinegar, Butter

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan · Medium or large baking dish · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	1 (medium)	1 (large)
garlic	3 cloves	6 cloves
lemon	½	1
basil	1 bunch	1 bunch
diced bacon	1 packet	1 packet
chilli flakes	pinch	pinch
arborio rice	1 packet	1 packet
water*	2 cups	4 cups
garlic & herb seasoning	1 sachet	1 sachet
chicken-style stock powder	1 sachet	2 sachets
tinned cherry tomatoes	1 tin	2 tins
balsamic vinegar*	1 tbs	2 tbs
pine nuts	1 packet	2 packets
baby spinach leaves	1 bag (60g)	1 bag (120g)
butter*	20g	40g
grated Parmesan cheese	1 packet (60g)	2 packets (120g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3742kJ (894Cal)	695kJ (166Cal)
Protein (g)	30.5g	5.7g
Fat, total (g)	38.4g	7.1g
- saturated (g)	16.2g	3g
Carbohydrate (g)	98.9g	18.4g
- sugars (g)	13.8g	2.6g
Sodium (mg)	2035mg	378mg

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 the oven to **220°C/200°C fan-forced**. Thinly slice the **brown onion**. Finely chop the **garlic**. Zest the **lemon** to get a pinch, then slice into wedges. Pick the **basil** leaves.



Roast the cherry tomatoes

While the risotto is baking, drain the **tinned cherry tomatoes** and place on a lined oven tray. Add the **balsamic vinegar**, drizzle with **olive oil** and season with **salt** and **pepper**. Toss to coat, then roast on the top shelf of the oven until caramelised, **15-20 minutes**. Meanwhile, wipe out the frying pan and return to a medium-high heat. Add the **pine nuts** and toast, tossing, until golden, **3-4 minutes**. Set aside.



Start the risotto

In a large frying pan, heat a small drizzle of **olive oil** over a medium-high heat. Cook the **onion** and **diced bacon**, breaking up the bacon with a spoon, until golden, **6-7 minutes**. Add the **garlic** and a pinch of **chilli flakes** (if using) and cook until fragrant, **1 minute**. Add the **arborio rice** and stir until well combined.



Finish the risotto

When the risotto is done, remove from the oven and stir through the **baby spinach leaves**. Add the **butter**, **grated Parmesan cheese**, a generous squeeze of **lemon juice** and the **lemon zest**. Stir to combine.

TIP: Add more or less lemon juice to taste.

TIP: Stir through a splash of water if the risotto looks dry.



Bake the risotto

Add the **water**, **garlic & herb seasoning** and **chicken-style stock powder** to the pan, stir, then bring to the boil. Transfer the **risotto** to a baking dish. Cover tightly with foil and bake on the bottom shelf of the oven until the liquid is absorbed and the rice is 'al dente', **24-28 minutes**.

TIP: 'Al dente' rice is cooked through but still slightly firm in the centre.



Serve up

Divide the bacon and spinach risotto between bowls. Top with the roasted cherry tomatoes. Tear over the basil leaves and sprinkle with the toasted pine nuts.

Enjoy!