



# OVEN-BAKED BACON & BASIL PESTO RISOTTO

with Parmesan Cheese



Make a hands-off risotto in the oven



Brown Onion



Green Beans



Garlic



Lemon



Bacon



Arborio Rice



Chicken Stock



Parmesan Cheese



Traditional Pesto



Baby Spinach Leaves

Hands-on: 25 mins  
Ready in: 50 mins

Here's something new on the risotto front – a fabulously flavourful combo of bacon and our traditional basil pesto. The risotto is baked in the oven too, leaving you free to relax and unwind while it cooks.

**Pantry Staples:** Olive Oil, Butter

## BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **large frying pan** • **medium baking dish**



### 1 GET PREPPED

Preheat the oven to **220°C/200°C fan-forced**. Finely chop the **brown onion**. Trim the **green beans** and cut into 2cm pieces. Finely chop the **garlic** (or use a garlic press). Zest the **lemon** (see ingredients list) to get a **pinch**, then slice into wedges. Separate the **bacon** rashers and roughly chop into 2cm pieces.



### 2 COOK THE BACON & ONION

In a large frying pan, melt the **butter** with a **drizzle of olive oil** over a medium-high heat. Add the **onion** and **bacon** and cook, stirring, until the onion has softened and the bacon is starting to brown, **6-7 minutes**. Add the **garlic** and cook until fragrant, **1 minute**.



### 3 ADD THE RICE

Add the **arborio rice** to the pan and stir to coat. Add the **water**, **lemon zest**, and crumbled **chicken stock** and bring to the boil.



### 4 BAKE THE RISOTTO

Transfer the **risotto** mixture to a medium baking dish, cover tightly with foil and bake for **20 minutes**. Stir through a **splash of water** and the **green beans**, re-cover with foil and return to the oven. Bake until the liquid is absorbed, the green beans are tender and the rice is 'al dente', **5-8 minutes**. While the risotto is baking, grate the **Parmesan cheese**.



### 5 BRING EVERYTHING TOGETHER

When the risotto is ready, stir through the grated **Parmesan cheese**, **traditional pesto**, **baby spinach leaves** and a **squeeze of lemon juice**. Season to taste with **salt** and **pepper**.



### 6 SERVE UP

Divide the bacon and basil pesto risotto between bowls. Serve with any remaining lemon wedges.

## ENJOY!

## 2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
brown onion	1	2
green beans	1 bag (100g)	1 bag (200g)
garlic	2 cloves	4 cloves
lemon	½	1
bacon	1 packet	1 packet
butter*	20g	40g
arborio rice	1 packet	2 packets
water*	2 cups	4 cups
chicken stock	1 sachet	4 cubes
Parmesan cheese	1 block (25g)	1 block (50g)
traditional pesto	1 packet (50g)	1 packet (100g)
baby spinach leaves	1 bag (60g)	1 bag (120g)

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	4050kJ (967Cal)	838kJ (200Cal)
Protein (g)	31.4g	6.5g
Fat, total (g)	52.6g	10.9g
- saturated (g)	19.7g	4.1g
Carbohydrate (g)	89.1g	18.5g
- sugars (g)	7.6g	1.6g
Sodium (g)	1570mg	325mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589

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