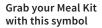


Plant-Based Bac'n & Green Veggie Risotto

with Basil Pesto

ALTERNATIVE PROTEIN









Arborio Rice







Garlic & Herb Seasoning



Vegetable Stock



Bacon Bits



Plant-Based **Basil Pesto**





Chilli Flakes (Optional)



Baby Spinach

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



Our plant-based basil pesto adds a rich depth of flavour to this veggie risotto. Top it off with a sprinkle of plant-based crispy bac'n bits and you have a dish that delivers deliciousness with every mouthful.



Pantry items Olive Oil

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

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	2 People	4 People	
olive oil*	refer to method	refer to method	
green beans	1 small bag	1 medium bag	
celery	1 medium bag	1 large bag	
arborio rice	1 medium packet	1 large packet	
garlic & herb seasoning	1 medium sachet	2 medium sachets OR 1 large sachet	
boiling water*	2 cups	4 cups	
vegetable stock powder	1 large sachet	2 large sachets	
plant-based bacon bits	1 packet	2 packets	
plant-based basil pesto	1 medium packet	2 medium packets	
baby spinach leaves	1 small bag	1 medium bag	
chilli flakes ∮ (optional)	pinch	pinch	
diced bacon**	1 packet (90g)	1 packet (180g)	

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Per Serving	Per 100g
2380kJ (569Cal)	875kJ (209Cal)
22.5g	8.3g
16g	5.9g
1.3g	0.5g
81.3g	29.9g
4.6g	1.7g
1821mg	670mg
	2380kJ (569Cal) 22.5g 16g 1.3g 81.3g 4.6g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2397kJ (572Cal)	882kJ (210Cal)
Protein (g)	16.9g	6.2g
Fat, total (g)	19.6g	7.2g
- saturated (g)	3.5g	1.3g
Carbohydrate (g)	80g	29.4g
- sugars (g)	4.9g	1.8g
Sodium (mg)	1788mg	658mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/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.
- · Boil the kettle.
- Trim green beans and roughly chop.
- Finely chop **celery**.



Start the risotto

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- · Cook celery, stirring, until tender, 4-5 minutes.
- Add arborio rice and garlic & herb seasoning and cook until fragrant, 1 minute.



Finish the risotto

- To pan, add the boiling water (2 cups for 2P / 4 cups for 4P) and vegetable stock powder and bring to the boil.
- Transfer **risotto mixture** to a baking dish and cover tightly with foil. Bake for **20 minutes**.
- Remove from oven then stir through green beans and a splash of water. Bake until liquid is absorbed, green beans are tender and rice is 'al dente'. a further 5-8 minutes.

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



Cook the bacon

- Once the green beans have been added, return frying pan to medium-high heat with a drizzle of olive oil.
- Cook plant-based bacon bits, tossing, until browned, 3-4 minutes.

Custom Recipe: If you've swapped to diced bacon, heat pan as above. Cook diced bacon, breaking up with a spoon, until golden, 4-6 minutes.



Bring it all together

 Once risotto is done, remove from oven and stir through plant-based basil pesto and baby spinach leaves, until wilted and combined.
Season to taste.



Serve up

- Divide green veggie risotto between bowls.
- Top with plant-based bacon bits and a pinch of chilli flakes (if using) to serve. Enjoy!

Custom Recipe: Top green veggie risotto with diced bacon.



Scan here if you have any questions or concerns







Our Culinary team is waiting for your feedback! Let them know what you thought: hellofresh.com.au/rate