



# Easy Plant-Based Bac'n & Greens Risotto

with Basil Pesto

ALTERNATIVE PROTEIN

Grab your Meal Kit with this symbol



Celery



Arborio Rice



Garlic & Herb Seasoning



Vegetable Stock Powder



Trimmed Green Beans



Plant-Based Bacon Bits



Plant-Based Basil Pesto



Baby Spinach Leaves



Chilli Flakes (Optional)



Diced Bacon

Prep in: 15-25 mins  
Ready in: 40-50 mins

Calorie Smart



Plant Based\*

\*Custom Recipe is not Plant Based

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.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### 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

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
celery	1 medium bag	1 large bag
arborio rice	1 medium packet	1 large packet
garlic & herb seasoning	1 medium sachet	2 medium sachets
<b>boiling water*</b>	2 cups	4 cups
vegetable stock powder	1 large sachet	2 large sachets
trimmed green beans	1 medium bag	1 large bag
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)	1 medium sachet	1 large sachet
diced bacon**	1 packet (90g)	1 packet (180g)

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2401kJ (574Cal)	809kJ (193Cal)
Protein (g)	22.9g	7.7g
Fat, total (g)	16g	5.4g
- saturated (g)	1.3g	0.4g
Carbohydrate (g)	82.1g	27.7g
- sugars (g)	5.3g	1.8g
Sodium (mg)	1821mg	613mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2418kJ (577Cal)	814kJ (194Cal)
Protein (g)	17.4g	5.9g
Fat, total (g)	19.6g	6.6g
- saturated (g)	3.5g	1.2g
Carbohydrate (g)	80.8g	27.2g
- sugars (g)	5.5g	1.9g
Sodium (mg)	1788mg	602mg

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](https://hellofresh.com.au/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



1



## Get prepped & start the risotto

- Preheat oven to **220°C/200°C fan-forced**.
- Boil the kettle.
- Thinly slice **celery**.
- 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**.

3



## Cook the bacon & bring it all together

- Once 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**.
- 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.

**Custom Recipe:** If you've swapped to diced bacon, cooked bacon in the same way as above.

2



## Finish the risotto

- To pan, add the **boiling water** (2 cups for 2 people / 4 cups for 4 people) 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 **trimmed 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.

4



## Serve up

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

## Rate your recipe

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