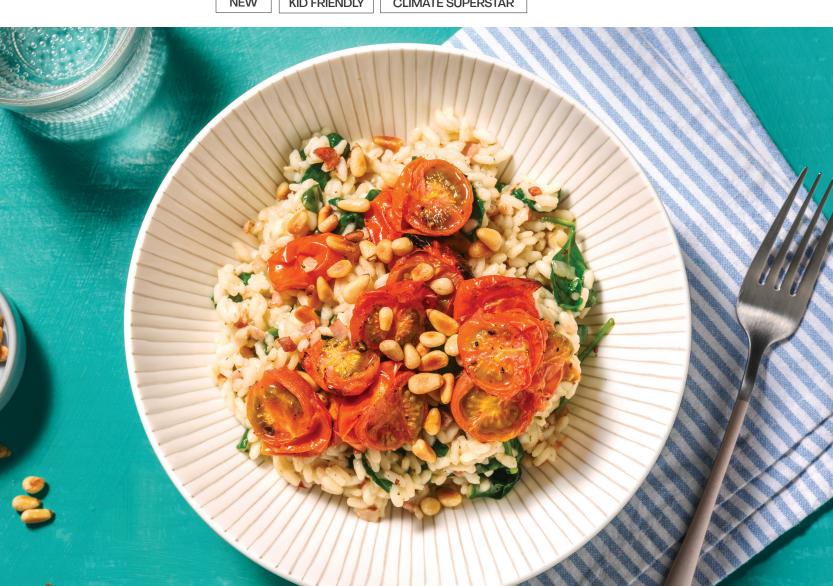
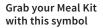


Bacon & Spinach Risotto With Roast Cherry Tomatoes & Pine Nuts

KID FRIENDLY

CLIMATE SUPERSTAR











Brown Onion



Garlic & Herb Seasoning







Snacking Tomatoes

Pine Nuts





Baby Spinach Leaves

Bacon



Shaved Parmesan Cheese



Prep in: 30-40 mins Ready in: 50-60 mins Eat Me Early*

*Custom Recipe only

Get ready to whip up this bacon and baby spinach risotto that even Nonna would be proud of. Super creamy arborio rice is the foundation of this Italian delight and with bright cherry tomatoes and crunchy pine nuts, you'll be coming back for seconds!



Pantry items

Olive Oil, Balsamic Vinegar, Butter

before you get cooking.

You'll also need to give your fruit and

You will need

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

Ingredients

2 People	4 People
refer to method	refer to method
1	2
1 packet (100g)	2 packets (200g)
1 medium packet	1 large packet
2 cups	4 cups
1 medium sachet	1 large sachet
1 medium sachet	1 large sachet
1 punnet	2 punnets
drizzle	drizzle
1 medium packet	1 large packet
1 medium bag	1 large bag
20g	40g
1 sachet (26g)	1 sachet (52g)
1 small packet	1 large packet
	refer to method 1 1 packet (100g) 1 medium packet 2 cups 1 medium sachet 1 medium sachet 1 punnet drizzle 1 medium packet 1 medium packet 1 medium packet 1 medium packet 1 medium bag 20g 1 sachet (26g)

*Pantry Items ** Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2979kJ (712Cal)	744kJ (178Cal)
Protein (g)	23.2g	5.8g
Fat, total (g)	31.7g	7.9g
- saturated (g)	13.1g	3.3g
Carbohydrate (g)	83.5g	20.9g
- sugars (g)	7.4g	1.8g
Sodium (mg)	1514mg	378mg
Custom Recipe		

Energy (kJ) 3739kJ (894Cal) Protein (g) 56.5g 10g 36.9g Fat, total (g) 6.5g 14.7g - saturated (g) 2.6g Carbohydrate (g) 83.5g 14.8g - sugars (g) 7.4g 1.3g 1602mg Sodium (mg) 283mg

The quantities provided above are averages only.

Allergens

2023 | CW01

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.

We're here to help!

Scan here if you have any questions or concerns

Before you start Remember to wash your hands for 20 seconds



Get prepped

• Preheat the oven to 220°C/200°C. Thinly slice brown onion. Finely chop bacon.

Custom Recipe: If you've added chicken breast, cut chicken into 2cm chunks.



Start the risotto

- In a large frying pan, heat a small drizzle of olive oil over medium-high heat. Add onion and **bacon** and cook, stirring, until golden, 6-7 minutes.
- Add arborio rice and stir until well combined.

Custom Recipe: Add the chicken with the onion and bacon and cook as above.



Bake the risotto

- Add the water, garlic & herb seasoning and chicken-style stock powder to the frying pan, stir well and bring to the boil.
- Transfer the **risotto** to a medium baking dish. Cover tightly with foil and bake 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.



Roast the cherry tomatoes

- While the risotto is baking, halve snacking tomatoes.
- Place snacking tomatoes on a lined oven tray. Drizzle with olive oil and the balsamic vinegar. Season with salt and pepper. Roast until blistered, 15-20 minutes.
- While the snacking tomatoes are roasting, wipe out the large frying pan and return to medium-high heat. Add pine nuts and toast until golden, 3-4 minutes.



Finish the risotto

· When the risotto is done, remove from the oven and stir through baby spinach leaves. Add the butter and shaved Parmesan cheese. Stir to combine.

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



Serve up

- Divide the bacon and spinach risotto between bowls.
- Top with roast snacking tomatoes. Sprinkle over pine nuts to serve. Enjoy!



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

