



Bacon & Spinach Risotto

With Roast Cherry Tomatoes & Pine Nuts

NEW

KID FRIENDLY

CLIMATE SUPERSTAR



Grab your Meal Kit with this symbol



Brown Onion



Arborio Rice



Garlic & Herb Seasoning



Chicken-Style Stock Powder



Snacking Tomatoes



Pine Nuts



Baby Spinach Leaves



Bacon



Shaved Parmesan Cheese



Chicken Breast

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!

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

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 baking dish · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	1	2
bacon	1 packet (100g)	2 packets (200g)
arborio rice	1 medium packet	1 large packet
water*	2 cups	4 cups
garlic & herb seasoning	1 medium sachet	1 large sachet
chicken-style stock powder	1 medium sachet	1 large sachet
snacking tomatoes	1 punnet	2 punnets
balsamic vinegar*	drizzle	drizzle
pine nuts	1 medium packet	1 large packet
baby spinach leaves	1 medium bag	1 large bag
butter*	20g	40g
shaved Parmesan cheese	1 sachet (26g)	1 sachet (52g)
chicken breast**	1 small packet	1 large packet

*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

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3739kJ (894Cal)	662kJ (158Cal)
Protein (g)	56.5g	10g
Fat, total (g)	36.9g	6.5g
- saturated (g)	14.7g	2.6g
Carbohydrate (g)	83.5g	14.8g
- sugars (g)	7.4g	1.3g
Sodium (mg)	1602mg	283mg

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.

We're here to help!

Scan here if you have any questions or concerns

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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.



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**.



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.



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.



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.



Serve up

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

Rate your recipe

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