



Easy Bacon & Basil Pesto Risotto

with Parmesan & Roasted Almonds

KID FRIENDLY

Grab your Meal Kit with this symbol



Silverbeet



Snacking Tomatoes



Garlic & Herb Seasoning



Arborio Rice



Chicken-Style Stock Powder



Roasted Almonds



Diced Bacon



Basil Pesto



Shaved Parmesan Cheese



Diced Bacon

Prep in: 10-20 mins
Ready in: 40-50 mins

Brimming with smoky bacon, bright and herby pesto and sharp Parmesan, plus blistered cherry tomatoes to balance the richness, every bite of this Italian dish delivers an explosion of flavour. Sit back while it bakes, before cosying up with a big bowl of deliciousness.

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

Pantry items

Olive Oil, 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 or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
silverbeet	1 medium bag	1 large bag
snacking tomatoes	1 punnet	2 punnets
butter*	20g	40g
diced bacon	1 packet (90g)	1 packet (180g)
garlic & herb seasoning	1 medium sachet	1 large sachet
arborio rice	1 medium packet	1 large packet
boiling water*	2 cups	4 cups
chicken-style stock powder	1 medium sachet	1 large sachet
basil pesto	1 medium packet	2 medium packets
shaved Parmesan cheese	1 packet (26g)	1 packet (52g)
roasted almonds	1 medium packet	1 large packet
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3409kJ (815Cal)	982kJ (235Cal)
Protein (g)	25.1g	7.2g
Fat, total (g)	41.5g	12g
- saturated (g)	12.7g	3.7g
Carbohydrate (g)	83.4g	24g
- sugars (g)	4.1g	1.2g
Sodium (mg)	1726mg	497mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3798kJ (908Cal)	969kJ (232Cal)
Protein (g)	31.8g	8.1g
Fat, total (g)	48.4g	12.3g
- saturated (g)	15.3g	3.9g
Carbohydrate (g)	84.3g	21.5g
- sugars (g)	4.6g	1.2g
Sodium (mg)	2158mg	551mg

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



1



Cook the bacon

- Preheat oven to **220°C/200°C fan-forced**. Boil the kettle. Roughly chop **silverbeet**.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **snacking tomatoes**, stirring, until blistered, **4-5 minutes**.
- Reduce heat to medium-high. Add the **butter**, **diced bacon** and **silverbeet** and cook, breaking up **bacon** with a spoon, until golden, **4-6 minutes**.
- Add **garlic & herb seasoning** and cook until fragrant, **1 minute**.

Custom Recipe: If you've doubled your bacon, cook bacon for an extra 2-3 minutes.

3



Finish the risotto

- When the risotto is ready, stir through **basil pesto** and **shaved Parmesan cheese**.
- Season with **salt** and **pepper** to taste.

2



Bake the risotto

- To the frying pan, add **arborio rice**, stirring to coat. Add the **boiling water** (2 cups for 2 people / 4 cups for 4 people) and **chicken-style stock powder**. Stir to combine, then remove from heat.
- Transfer **risotto mixture** to a baking dish. Cover tightly with foil. Bake until liquid is absorbed and rice is 'al dente', **24-28 minutes**.

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

4



Serve up

- Roughly chop **roasted almonds**.
- Divide bacon and basil pesto risotto between bowls. Sprinkle with almonds. Enjoy!

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