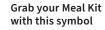


# Easy Bacon, Corn & Leek Risotto with Pear Salad & Roasted Almonds















Diced Bacon



Garlic Paste





Garlic & Herb

Seasoning

Arborio Rice



Chicken-Style Stock Powder



**Grated Parmesan** 



**Roasted Almonds** 





Spinach & Rocket





**Balsamic Vinaigrette** Dressing

**Pantry items** 

Olive Oil, Butter



Hands-on: 15-25 mins Ready in: 40-50 mins

**Naturally Gluten-Free** Not suitable for coeliacs

There's no need to be daunted by the prospect of making a risotto when you can whip up this almost 'hands-off' version that finishes in the oven. The bacon imparts a satisfying umami flavour to the creamy rice, while the corn and leek add a subtle sweetness for the perfect flavour balance. Sprinkle with almonds for some crunch, plus parsley for a bright and peppery garnish.

## 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 deep frying pan · Large baking dish

# Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
leek	1	2	
sweetcorn	1 tin (125g)	1 tin (300g)	
diced bacon	1 packet (90g)	1 packet (180g)	
garlic paste	1 packet	2 packets	
arborio rice	1 medium packet	1 large packet	
boiling water*	2 cups	4 cups	
garlic & herb seasoning	1 sachet	2 sachets	
chicken-style stock powder	1 medium sachet	1 large sachet	
grated Parmesan cheese	1 packet (30g)	2 packets (60g)	
butter*	20g	40g	
roasted almonds	1 medium packet	1 large packet	
pear	1/2	1	
spinach & rocket mix	1 small bag	1 medium bag	
balsamic vinaigrette dressing	1 packet	2 packets	
parsley	1 bag	1 bag	
* 0			

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3472kJ (830Cal)	862kJ (206Cal)
Protein (g)	26.7g	6.6g
Fat, total (g)	34.9g	8.7g
- saturated (g)	11.9g	3g
Carbohydrate (g)	99.9g	24.8g
- sugars (g)	15.1g	24.8g
Sodium (mg)	1885mg	468mg

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.



#### Start the risotto

- Preheat oven to 220°C/200°C fan-forced. Boil the kettle. Slice leek.
  Drain sweetcorn.
- In a large deep frying pan, heat a drizzle of **olive oil** over a high heat. Cook **diced bacon**, **leek** and **corn**, breaking bacon up with a spoon, until starting to brown, **4-6 minutes**.
- Add garlic paste and arborio rice and cook, stirring, until fragrant,
  1-2 minutes.
- Add the boiling water (2 cups for 2 people / 4 cups for 4 people), garlic & herb seasoning and chicken-style stock powder, then bring to the boil.



## Chop the almonds & make the salad

- While risotto is baking, roughly chop **roasted almonds** and set aside.
- Thinly slice **pear** (see ingredients) into wedges.
- When risotto is almost ready, combine spinach and rocket mix, pear and balsamic vinaigrette in a large bowl. Toss to coat. Season to taste.



#### Finish the risotto

- Transfer risotto to large baking dish.
- Cover tightly with foil. Bake until liquid is absorbed and rice is 'al dente',
  24-28 minutes.
- When risotto is done, stir through grated Parmesan cheese and butter. If needed, add a splash of water to loosen. Season to taste.

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



## Serve up

- Divide bacon, corn and leek risotto between bowls. Sprinkle with torn parsley and chopped almonds.
- · Serve with pear salad.

## Enjoy!