

# Easy Bacon, Corn & Leek Risotto

with Pear Salad & Roasted Almonds

Grab your Meal Kit with this symbol



Leek



Sweetcorn



Diced Bacon



Garlic Paste



Arborio Rice



Garlic & Herb Seasoning



Chicken-Style Stock Powder



Grated Parmesan Cheese



Roasted Almonds



Pear



Spinach & Rocket Mix



Balsamic Vinaigrette Dressing



Parsley



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.

### 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 deep frying pan · Large baking dish

## Ingredients

	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	½	1
spinach & rocket mix	1 small bag	1 medium bag
balsamic vinaigrette dressing	1 packet	2 packets
parsley	1 bag	1 bag

\*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](https://www.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!