



Bacon & Basil Pesto Risotto

with Greens & Parmesan

Grab your Meal Kit
with this symbol



Brown Onion



Green Beans



Garlic



Lemon



Bacon



Arborio Rice



Chicken Stock



Grated Parmesan
Cheese



Basil Pesto



Baby Spinach
Leaves



Hands-on: **25-35 mins**



Ready in: **50-60 mins**



Naturally gluten-free

Not suitable for Coeliacs

Here's something new on the risotto front – a fabulously flavourful combo of smokey bacon and our traditional basil pesto. The risotto is baked in the oven too, leaving you free to relax and unwind while it cooks.

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 · Large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	1	2
green beans	1 bag (100g)	1 bag (200g)
garlic	2 cloves	4 cloves
lemon	½	1
bacon	2 packets	4 packets
butter*	20g	40g
arborio rice	1 packet	2 packets
water*	2 cups	4 cups
chicken stock	2 cubes	4 cubes
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
basil pesto	1 packet (50g)	1 packet (100g)
baby spinach leaves	1 bag (60g)	1 bag (120g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3270kJ (781Cal)	728kJ (174Cal)
Protein (g)	32.5g	7.2g
Fat, total (g)	29.9g	6.6g
- saturated (g)	11.4g	2.6g
Carbohydrate (g)	91.8g	20.4g
- sugars (g)	6.8g	1.5g
Sodium (g)	1230mg	273mg

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.



1. Get prepped

Preheat the oven to **220°C/200°C fan-forced**. Finely chop the **brown onion**. Trim the **green beans** and cut into 2cm pieces. Finely chop the **garlic** (or use a garlic press). Zest the **lemon** to get a **pinch**, then slice into wedges (**see ingredients list**). Roughly chop the **bacon** into 2cm pieces.



2. Pan-fry the bacon

In a large frying pan, melt the **butter** with a **drizzle** of **olive oil** over a high heat. Add the **onion** and **bacon** and cook, stirring, until the **onion** has softened and the **bacon** is starting to brown, **5-6 minutes**. Add the **garlic** and cook until fragrant, **1 minute**.



3. Add the rice

Add the **arborio rice** to the pan and stir to coat. Add the **water**, **lemon zest**, then crumble in the **chicken stock** cubes and bring to the boil.



4. Bake the risotto

Transfer the **risotto mixture** to a large baking dish, cover tightly with foil and bake for **20 minutes**. Stir through a **splash** of **water** and the **green beans** and return to the oven. Bake until the liquid is absorbed, the green beans are tender and the rice is 'al dente', **5-8 minutes**.



5. Bring everything together

When the risotto is ready, stir through the grated **Parmesan cheese**, **basil pesto**, **baby spinach leaves** and a **squeeze** of **lemon juice**. Season to taste with **salt** and **pepper**.



6. Serve up

Divide the smoked bacon and basil pesto risotto between bowls. Serve with the remaining lemon wedges.

Enjoy!