



BASIL PESTO & BACON RISOTTO

with Parmesan & Walnuts



Add pesto to a risotto!



Brown Onion



Garlic



Green Beans



Lemon



Bacon



Arborio Rice



Chicken Stock



Walnuts



Basil



Grated Parmesan Cheese



Basil Pesto



Baby Spinach Leaves



Hands-on: **30 mins**

Ready in: **50 mins**



Naturally gluten-free

Not suitable for Coeliacs

You can't beat a baked risotto for an easy dinner that's comforting, satisfying and unfailingly delicious.

This one has bacon, basil pesto, parmesan and walnuts – a foolproof combination that's sure to please.

Pantry Staples: Olive Oil, Butter

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:
• **large frying pan** • **large baking dish**



1 GET PREPPED

Preheat the oven to **220°C/200°C fan-forced**. Finely chop the **brown onion**. Finely chop the **garlic** (or use a garlic press). Trim the **green beans** and cut into 2cm pieces. Zest the **lemon** to get a **generous pinch**, then slice into wedges. Cut the **bacon** into 1cm pieces.



2 START THE RISOTTO

In a large frying pan, heat a **drizzle of olive oil** over a medium-high heat. Add the **onion** and **bacon** and cook, stirring, until the onion has softened and the bacon is starting to brown, **4-5 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**, crumble in the **chicken stock** cubes and bring to the boil.



4 BAKE THE RISOTTO

Transfer the **risotto** to a large baking dish. Cover tightly with foil and bake for **15 minutes**. Remove the dish from the oven, stir through a **splash of water** and add the **green beans**. Re-cover with foil and bake until the liquid has been absorbed and the rice is 'al dente', **15-20 minutes**.



5 FINISH THE RISOTTO

While the risotto is baking, roughly chop the **walnuts**. Pick the **basil** leaves and roughly chop. Wipe out the frying pan and return to a medium-high heat. Add the **walnuts** and toast, tossing, until golden, **3-4 minutes**. Transfer to a plate. When the **risotto** is ready, stir through the **butter**, **grated Parmesan cheese**, **basil pesto** and a **squeeze of lemon juice**. Season to taste with **salt** and **pepper**. Add the **baby spinach leaves**, in batches, until wilted. **TIP:** Add a splash of water to loosen the risotto if needed!



6 SERVE UP

Divide the bacon and pesto risotto between bowls. Garnish with the walnuts and basil. Serve with any remaining lemon wedges.

ENJOY!

4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
brown onion	1
garlic	3 cloves
green beans	1 bag (200g)
lemon	1
bacon	1 packet
arborio rice	2 packets
water*	4 cups
chicken stock	2 cubes
walnuts	2 packets
basil	1 punnet
butter*	40g
grated Parmesan cheese	2 packets (60g)
basil pesto	1 tub (100g)
baby spinach leaves	1 bag (120g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3680kJ (880Cal)	985kJ (235Cal)
Protein (g)	25.7g	6.9g
Fat, total (g)	45.6g	12.2g
- saturated (g)	15.9g	4.3g
Carbohydrate (g)	86.7g	23.2g
- sugars (g)	4.9g	1.3g
Sodium (g)	964mg	258mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

→ JOIN OUR PHOTO CONTEST!



We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

Hello@HelloFresh.com.au

2019 | WK47

