



Chicken & Bacon Risotto

with Charred Corn & Lemon Pangrattato

Grab your Meal Kit with this symbol



Sweetcorn



Zucchini



Chicken Thigh



Bacon



Garlic & Herb Seasoning



Arborio Rice



Chicken Stock



Baby Spinach Leaves



Lemon



Panko Breadcrumbs



Grated Parmesan Cheese



Chilli Flakes (Optional)

Hands-on: 20 mins
 Ready in: 45 mins

Spicy (optional chilli flakes)

Eat me early

Few things are as comforting as risotto. This delightful dish has everything you want and more – tasty chicken, smokey bacon and charred sweetcorn. Top it off with a zesty pangrattato for added crunch, and you've got pure happiness in a bowl.

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

	4 People
olive oil*	refer to method
sweetcorn	1 tin (300g)
zucchini	2
chicken thigh	1 medium packet
bacon	1 packet
garlic & herb seasoning	2 sachets
arborio rice	2 packets
water*	4 cups
chicken stock	2 cubes
baby spinach leaves	1 bag (60g)
lemon	1
panko breadcrumbs	1 packet
grated Parmesan cheese	2 packets (60g)
butter*	40g
chilli flakes (optional)	pinch

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3500kJ (837Cal)	680kJ (162Cal)
Protein (g)	43.7g	8.5g
Fat, total (g)	26.6g	5.2g
- saturated (g)	13.0g	2.5g
Carbohydrate (g)	101g	19.6g
- sugars (g)	8.2g	1.6g
Sodium (g)	1130mg	219mg

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.



1. Get prepped

Preheat the oven to **220°C/200°C fan-forced**. Drain the **sweetcorn**. Grate the **zucchini**. Cut the **chicken thigh** into 2cm chunks. Cut the **bacon** into 1cm squares.



2. Start the risotto

In a large frying pan, heat a **drizzle of olive oil** over a high heat. When the oil is hot, add the **bacon** and **sweetcorn** and cook, until slightly golden, **2-3 minutes**. Add the **chicken** and cook, until just browned, **4-5 minutes**. Reduce heat to medium-high and add the grated **zucchini, garlic & herb seasoning, arborio rice, water** and crumbled **chicken stock**. Bring to the boil, then remove from the heat.



3. Bake the risotto

Transfer the risotto to a large baking dish. Cover tightly with foil and bake until the liquid is absorbed and the rice is 'al dente', **24-28 minutes**.

TIP: 'Al dente' means the rice is cooked through but still has a bit of firmness in the middle.



4. Make the pangrattato

While the **risotto** is baking, roughly chop the **baby spinach leaves**. Zest the **lemon**, then slice into wedges. Wash and return the frying pan to a medium-high heat with a **good drizzle of olive oil**. Add the **panko breadcrumbs** and cook, stirring, until golden brown, **3 minutes**. Add the **lemon zest** and cook until fragrant, **1 minute**. Season with a **pinch of salt and pepper**. Transfer to a medium bowl.

TIP: Add more or less lemon zest according to your taste.



5. Finish the risotto

When the risotto is done, remove from the oven and stir through a **splash of water** if needed. Stir through a **generous squeeze of lemon juice, grated Parmesan cheese, butter** and **spinach**. Season with **salt and pepper**.



6. Serve up

Divide the chicken and bacon risotto between bowls and top with the lemon pangrattato. Garnish with the **chilli flakes** (if using).

Enjoy!