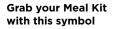
Chicken & Bacon Risotto

with Charred Corn & Lemon Pangrattato











Sweetcorn

Zucchini





Chicken Thigh

Bacon



Garlic & Herb Seasoning

Arborio Rice





Chicken Stock

Baby Spinach Leaves





Lemon

Panko Breadcrumbs





Grated Parmesan Cheese

Chilli Flakes (Optional)

Pantry items Olive Oil, Butter





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.

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 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 mediumhigh 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!