



Crispy Bacon & Broccoli Baked

Risotto



Save time by finishing
your risotto in the oven



Vegetable Stock



Red Onion



Broccoli



Garlic



Arborio Rice



Parmesan Cheese



Parsley



Baby Spinach Leaves



Bacon



Lemon

Pantry Staples



Water



Olive Oil



Butter

Hands-on: 20 mins
Ready in: 40 mins

Now, we love a risotto. It's an evergreen dish, always a winner for taste and satisfaction. But, every now and again, we like to make one a bit bulkier. Enter bacon and broccoli. The broccoli adds some healthy volume and the crispy bacon is the perfect, savoury cherry on top.

BEFORE YOU — START

You will need: **chef's knife, chopping board, kettle, large jug, garlic crusher, sieve, large ovenproof frying pan with a lid, wooden spoon, aluminium foil, fine grater** and **oven tray** lined with **baking paper**. Let's start cooking the **Crispy Bacon & Broccoli Baked Risotto**.



1 GET PREPPED

Preheat the oven to **200°C/180°C fan-forced**. Bring a full kettle of water to the boil. In a large jug, combine the boiling water with the crumbled **vegetable stock** cube, set aside.



2 PREPARE VEGGIES

Finely slice the **red onion**. Chop the **broccoli** into florets. Peel and crush the **garlic**. Rinse the **Arborio rice**.



3 COOK RISOTTO ON STOVE

Heat the **olive oil** in a large ovenproof frying pan over a medium-high heat (if you don't have an ovenproof frying pan place a baking dish in the oven to heat up while you prep the risotto). Add the **red onion** and **broccoli** and cook for **4–5 minutes**, or until the **red onion** is soft. Stir through the **garlic, butter** and **Arborio rice** and cook for **1 minute**, or until fragrant. Slowly pour in the **stock** liquid and bring to the boil for **2 minutes**, stirring regularly. Remove the pan from the heat.



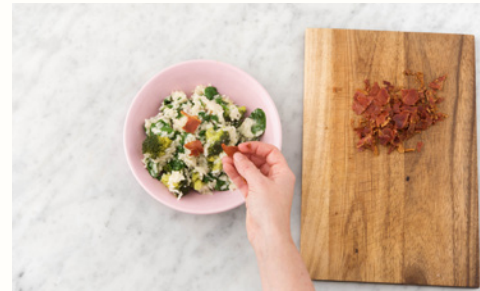
4 FINISH RISOTTO IN OVEN

➕ Cover the **pan** (or preheated **baking dish**) with a **lid** or **aluminium foil** and transfer to the oven to cook for **15–20 minutes**, or until the **stock** has been absorbed and the rice is 'al dente' (if the rice is a bit gluggy add a splash of hot water and stir through). Finely grate the **Parmesan cheese**. Roughly chop the **parsley**. Once the **stock** has been absorbed, remove **pan** from the oven and stir through the **baby spinach leaves, Parmesan cheese** and **parsley**. Season with **salt** and **pepper**.



5 COOK BACON

Meanwhile, remove rind from **bacon**. Place the **bacon** in a single layer on the prepared oven tray. Transfer to the oven and cook for **15 minutes**, or until crispy and golden. Remove and chop into small pieces. Slice **lemon** into wedges.



6 SERVE UP

Divide the baked risotto between bowls, sprinkle with **bacon** and squeeze over the juice from the **lemon** wedges.

Enjoy!

4–5 PEOPLE INGREDIENTS

	4–5P
boiling water *	4 cups
vegetable stock	1 cube
red onion ☞	½
broccoli	1
garlic ☞	2 cloves
Arborio rice	2 packets (400g)
olive oil *	1 tbs
butter*	1 tbs
Parmesan cheese	1 block
parsley	1 bunch
baby spinach leaves ☞	½ bag
bacon	1 packet
lemon ☞	½

*Pantry Items | ☞Ingredient features in another recipe

NUTRITION	PER SERVING	PER 100G
Energy (kj)	2780	601
Protein (g)	23.4	5.1
Fat, total (g)	24.5	5.3
saturated (g)	10	2.2
Carbohydrate (g)	84.3	18.2
sugars (g)	3.8	0.8
Sodium (mg)	931	201

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