

# Easy Bacon & Basil Pesto Rice Bake

with Parmesan & Roasted Almonds

KID FRIENDLY

Grab your Meal Kit with this symbol



Silverbeet



Snacking Tomatoes



Diced Bacon



Garlic & Herb Seasoning



Jasmine Rice



Chicken-Style Stock Powder



Basil Pesto



Roasted Almonds



Shaved Parmesan Cheese



Diced Bacon

## Recipe Update

Unfortunately, some of this week's ingredients were in short supply. As such, what you receive may be slightly different to what is pictured. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

Prep in: **10-20 mins**  
Ready in: **40-50 mins**

Brimming with smoky bacon, bright and herby pesto and sharp Parmesan, plus blistered cherry tomatoes to balance the richness, every bite of this Italian dish delivers an explosion of flavour. Sit back while it bakes, before cosying up with a big bowl of deliciousness.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

## Pantry items

Olive Oil, Butter

## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Large frying pan · Medium or large baking dish

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
silverbeet	1 medium bag	1 large bag
snacking tomatoes	1 punnet	2 punnets
<b>butter*</b>	20g	40g
diced bacon	1 packet (90g)	1 packet (180g)
garlic & herb seasoning	1 medium sachet	1 large sachet
jasmine rice	1 medium packet	1 large packet
<b>water*</b>	1 ¾ cups	3 ½ cups
chicken-style stock powder	1 medium sachet	1 large sachet
basil pesto	1 packet	2 packets
roasted almonds	1 medium packet	1 large packet
shaved Parmesan cheese	1 packet (26g)	1 packet (52g)
diced bacon**	1 packet (90g)	1 packet (180g)

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3407kJ (814Cal)	982kJ (235Cal)
Protein (g)	25.3g	7.3g
Fat, total (g)	41.4g	11.9g
- saturated (g)	12.7g	3.7g
Carbohydrate (g)	83.3g	24g
- sugars (g)	4.1g	1.2g
Sodium (mg)	1724mg	497mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3795kJ (907Cal)	968kJ (231Cal)
Protein (g)	32.2g	8.2g
Fat, total (g)	48.1g	12.3g
- saturated (g)	15.2g	3.9g
Carbohydrate (g)	84.1g	21.5g
- sugars (g)	4.6g	1.2g
Sodium (mg)	2155mg	550mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



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## Cook the bacon

- Preheat oven to **240°C/220°C fan-forced**. Boil the kettle. Roughly chop **silverbeet**.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **snacking tomatoes**, stirring, until blistered, **4-5 minutes**.
- Reduce heat to medium-high. Add the **butter**, **diced bacon** and **silverbeet** and cook, breaking up **bacon** with a spoon, until golden, **4-6 minutes**.
- Add **garlic & herb seasoning** and cook until fragrant, **1 minute**.

**Custom Recipe:** If you've doubled your bacon, cook bacon for an extra 2-3 minutes.

3



## Finish the risotto

- When the baked rice is ready, stir through **basil pesto**.
- Season with **salt** and **pepper** to taste.

2



## Bake the risotto

- To the frying pan, add **jasmine rice**, stirring to coat. Add the **water** and **chicken-style stock powder**. Stir to combine, then remove from heat.
- Transfer **rice mixture** to a baking dish. Cover tightly with foil, then bake for **20 minutes**.
- Remove from oven and set aside to rest for **10 minutes**, covered.

4



## Serve up

- Roughly chop **roasted almonds**.
- Divide bacon and basil pesto rice bake between bowls. Sprinkle with **shaved Parmesan cheese** and almonds. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)