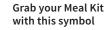


# Italian-Style Bacon Risoni Bake

with Parmesan

WINTER WARMERS

**CLIMATE SUPERSTAR** 









Seasoning







Soffritto Mix





Italian Herbs



Chicken-Style



Stock Powder



Shaved Parmesan



Cheese

Recipe Update Unfortunately, this week's chicken breast was in short supply, so we've replaced it with diced bacon. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

Prep in: 15-25 mins Ready in: 45-55 mins

Delicate, rice-shaped risoni soaks up the rich red sauce beautifully in this crowd-pleasing pasta bake. Top with a sprinkle of sharp Parmesan to bring it all together.

#### **Pantry items**

Olive Oil, Brown Sugar, 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 baking dish

# Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic & herb seasoning	1 medium sachet	1 large sachet
diced bacon	1 packet (180g)	2 packets (360g)
silverbeet	1 medium bag	1 large bag
soffritto mix	1 medium bag	1 large bag
risoni	1 medium packet	1 large packet
passata	1 box	2 boxes
chicken-style stock powder	1 medium sachet	1 large sachet
Italian herbs	1 medium sachet	1 large sachet
brown sugar*	1 tsp	2 tsp
boiling water*	1 cup	2 cups
butter*	20g	40g
shaved Parmesan cheese	1 packet (26g)	1 packet (52g)

<sup>\*</sup>Pantry Items

## **Nutrition**

		D 100
Avg Qty	Per Serving	Per 100g
Energy (kJ)	2865kJ (685Cal)	572kJ (137Cal)
Protein (g)	47.7g	9.5g
Fat, total (g)	22g	4.4g
- saturated (g)	10.7g	2.1g
Carbohydrate (g)	68.7g	13.7g
- sugars (g)	11.3g	2.3g
Sodium (mg)	1549mg	309mg

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



# Prep the chicken

- Preheat oven to 240°C/220°C fan-forced. Boil the kettle.
- Roughly chop silverbeet.



## Finish the risoni

- Transfer risoni mixture to a baking dish. Cover tightly with foil.
- Bake until liquid is absorbed, 25-30 minutes.
- Stir in the **butter** and **shaved Parmesan cheese** (reserve a pinch for the garnish!). Season to taste.

TIP: Add a dash more water if the risoni looks dry.



## Start the risoni

- In a large frying pan, heat a drizzle of olive oil over high heat. Cook diced bacon, breaking up with a spoon, until slightly golden, 2-3 minutes.
- Add soffritto mix and cook, stirring, until softened, 2-3 minutes. Add silverbeet and cook until wilted, 1-2 minutes.
- Add **risoni** and cook, stirring, until combined, **1 minute**.
- Stir in passata, garlic & herb seasoning, chicken-style stock powder,
  Italian herbs, the brown sugar and the boiling water (1 cup for 2 people / 2 cups for 4 people).



# Serve up

- Divide Italian-style bacon risoni bake between plates.
- Sprinkle with reserved Parmesan to serve. Enjoy!