



Italian-Style Bacon Risoni Bake

with Parmesan

WINTER WARMERS

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Garlic & Herb Seasoning



Diced Bacon



Silverbeet



Soffritto Mix



Risoni



Passata



Chicken-Style Stock Powder



Italian Herbs



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)

*Pantry Items

Nutrition

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.

1



Prep the chicken

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

3



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.

2



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).

4



Serve up

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

We're here to help!

Scan here if you have any questions or concerns



Rate your recipe

Our Culinary team is waiting for your feedback!
Let them know what you thought: hellofresh.com.au/rate