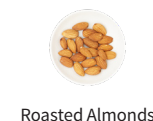
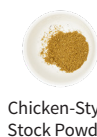
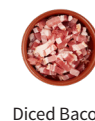
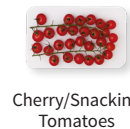


Easy Red Pesto & Bacon Risotto


with Parmesan & Roast Almonds

Grab your Meal Kit
with this symbol



Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

 Hands-on: **10-20 mins**
Ready in: **40-50 mins**
 Naturally Gluten-Free
Not suitable for coeliacs

Master the art of the perfect risotto in just four simple steps, with minimal hands-on time. Together with the bacon, our rich red pesto - brimming with sun-dried tomatoes - really punches up the flavour.

Pantry items
Olive Oil, Butter

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 · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
celery	1 stalk	2 stalks
cherry/snacking tomatoes	1 punnet	2 punnets
butter*	20g	40g
diced bacon	1 packet (90g)	1 packet (180g)
garlic & herb seasoning	1 medium sachet	1 large sachet
arborio rice	1 medium packet	1 large packet
boiling water*	2 cups	4 cups
chicken-style stock powder	1 medium sachet	1 large sachet
lemon	½	1
red pesto	1 packet (100g)	2 packets (200g)
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
roasted almonds	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3871kJ (925Cal)	949kJ (226Cal)
Protein (g)	26.4g	6.5g
Fat, total (g)	50.6g	12.4g
- saturated (g)	13.2g	3.2g
Carbohydrate (g)	89.2g	21.9g
- sugars (g)	8.8g	2.2g
Sodium (mg)	1547mg	379mg

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



Cook the bacon

- Boil the kettle. Preheat oven to **220°C/200°C fan-forced**.
- Finely chop **celery**.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **cherry tomatoes** until blistered, **4-5 minutes**.
- Reduce the heat to medium-high. Add the **butter**, **diced bacon** and **celery** and cook, breaking up with a spoon, until golden, **4-6 minutes**.
- Add **garlic & herb seasoning** and cook until fragrant, **1 minute**.

3



Finish the risotto

- While risotto is baking, zest **lemon** to get a good pinch, then slice into wedges.
- When risotto is ready, stir through **red pesto**, **lemon zest**, **grated Parmesan cheese** and a squeeze of **lemon juice**. Season with **salt** and **pepper** to taste.

2



Bake the risotto

- Add **arborio rice** to frying pan, stirring to coat. Add the **boiling water** (2 cups for 2 people / 4 cups for 4 people) and **chicken-style stock powder**. Stir to combine, then remove from heat.
- Transfer **risotto mixture** to a baking dish. Cover tightly with foil. Bake until liquid is absorbed and the rice is 'al dente', **24-28 minutes**.

TIP: 'Al dente' rice is cooked through but still slightly firm in the centre.

4



Serve up

- Roughly chop **roasted almonds**.
- Divide red pesto and bacon risotto between bowls.
- Sprinkle with almonds and serve with any remaining lemon wedges.

Enjoy!

Rate your recipe

Scan here to rate this recipe!

