



Basil Pesto & Bacon Risotto

with Parmesan & Walnuts



Grab your Meal Kit with this symbol



Brown Onion



Garlic



Green Beans



Lemon



Diced Bacon



Arborio Rice



Chicken Stock



Walnuts



Basil



Basil Pesto



Grated Parmesan Cheese



Baby Spinach Leaves

Hands-on: **30 mins**
Ready in: **50 mins**

You can't beat a baked risotto for an easy dinner that's comforting, satisfying and unfailingly delicious. This one has bacon, basil pesto, Parmesan and walnuts – a foolproof combination that's sure to please.

Pantry items

Olive Oil, Butter

Before you start

Our fruit and veggies need a little wash first!

You will need

Large frying pan · Large baking dish

Ingredients

	4 People
olive oil*	refer to method
brown onion	1
garlic	3 cloves
green beans	1 bag (200g)
lemon	1
diced bacon	1 packet (250g)
arborio rice	2 packets
water*	4 cups
chicken stock	2 cubes
walnuts	2 packets
basil	1 bunch
butter*	40g
basil pesto	1 packet (100g)
grated Parmesan cheese	2 packets (60g)
baby spinach leaves	1 bag (120g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3740kJ (894Cal)	1010kJ (240Cal)
Protein (g)	26.1g	7.0g
Fat, total (g)	48.5g	13.0g
- saturated (g)	16.5g	4.4g
Carbohydrate (g)	87.2g	23.4g
- sugars (g)	5.0g	1.3g
Sodium (g)	944mg	253mg

Allergens

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)



1. Get prepped

Preheat the oven to **220°C/200°C fan-forced**. Finely chop the **brown onion**. Finely chop the **garlic** (or use a garlic press). Trim and slice the **green beans** into 2cm pieces. Zest the **lemon** to get a **generous pinch**, then slice into wedges.



4. Bake the risotto

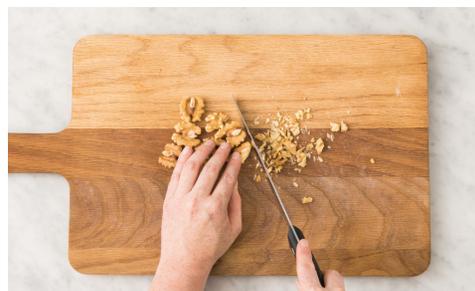
Transfer the **risotto** to a large baking dish. Cover tightly with foil and bake for **15 minutes**. Remove the dish from the oven and stir through a **splash of water** and add the **green beans**. Re-cover with foil and bake until the liquid is absorbed and the **rice** is 'al dente', **15-20 minutes**.

TIP: 'Al dente' means the rice is cooked through but still has a tiny bit of firmness in the middle.



2. Start the risotto

In a large frying pan, heat a **drizzle of olive oil** over a medium-high heat. Add the **onion** and **diced bacon** and cook, stirring, until the onion has softened and the bacon is starting to brown, **4-5 minutes**. Add the **garlic** and cook until fragrant, **1 minute**.



5. Finish the risotto

While the risotto is baking, roughly chop the **walnuts**. Pick the **basil** leaves and roughly chop. Wipe out the frying pan and return to a medium-high heat. Add the **walnuts** and toast, tossing, until golden, **3-4 minutes**. Transfer to a plate. When the **risotto** is ready, stir through the **butter**, **basil pesto**, **grated Parmesan cheese** and a **squeeze of lemon juice**. Season to taste with **salt** and **pepper**. Stir through the **baby spinach leaves** until wilted.

TIP: Add a splash of water to loosen the risotto if needed!



3. Add the rice

Add the **arborio rice** to the pan and stir to coat. Add the **water**, **lemon zest** and crumbled **chicken stock** cubes and bring to the boil.



6. Serve up

Divide the basil pesto and bacon risotto between bowls. Serve with any remaining lemon wedges. Garnish with the toasted walnuts and basil leaves.

Enjoy!