



Easy Red Pesto & Bacon Risotto

with Parmesan & Roasted Almonds

Grab your Meal Kit with this symbol



Diced Bacon



Garlic Paste



Tomato



Lemon



Arborio Rice



Chicken Stock



Red Pesto



Grated Parmesan Cheese



Baby Spinach Leaves



Roasted Almonds

Hands-on: 10-20 mins
Ready in: 40-50 mins

Cosy up to a classic, simple and comforting Italian feast, without all the fuss! With smokey bacon, rich red pesto and Parmesan, every mouthful is an explosion of flavour. Just sit back while it bakes in the oven, then enjoy the results after. Buon appetito!

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
diced bacon	1 packet	1 packet
garlic paste	1 packet (30g)	1 packet (60g)
tomato	2	4
lemon	½	1
arborio rice	1 packet	1 packet
boiling water*	2 cups	4 cups
chicken stock	2 cubes	4 cubes
red pesto	1 packet (50g)	1 packet (100g)
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
butter*	40g	80g
baby spinach leaves	1 bag (60g)	1 bag (120g)
roasted almonds	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3943kJ (942Cal)	986kJ (235Cal)
Protein (g)	27.3g	6.8g
Fat, total (g)	49.4g	12.3g
- saturated (g)	19.9g	5g
Carbohydrate (g)	92.5g	23.1g
- sugars (g)	6.8g	1.7g
Sodium (mg)	1964mg	491mg

The quantities provided above are averages only.

Allergens

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

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



Cook the bacon

Boil a kettle of water. Preheat the oven to **220°C/200°C fan-forced**. In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **diced bacon**, breaking it up with a spoon, until golden, **3-5 minutes**. Add the **garlic paste** and cook until fragrant, **1 minute**. Meanwhile, roughly chop the **tomato**. Slice the **lemon** into wedges.



Finish the risotto

When the risotto is ready, stir through the **red pesto**, **grated Parmesan cheese**, a squeeze of **lemon juice** and the **butter**. Stir through the **baby spinach leaves** until wilted. Season to taste.



Bake the risotto

Add the **arborio rice** to the bacon and stir to coat. Add the **boiling water** (see ingredients), **tomato** and crumble in the **chicken stock**. Stir to combine, then remove from the heat. Transfer the **risotto mixture** to a baking dish, cover tightly with foil and bake until the liquid has been absorbed and the rice is 'al dente', **24-28 minutes**.



Serve up

Divide the red pesto and bacon risotto between bowls. Top with the **roasted almonds**. Serve with any remaining lemon wedges.

Enjoy!