



Oven-Baked Corn and Tomato Risotto

with Pancetta and Parmesan

Who has the time to spend stirring and stirring and stirring risotto? Not us. This is why our chefs created a genius baked risotto with creamy cheese, crispy pancetta, and juicy tomatoes. It's a far less labor-intensive way to get this Italian classic on the table in no time.



Prep: 5 min
Total: 35 min



level 1



nut free



gluten free



Arborio Rice



Pancetta



Chicken Stock Concentrates



Parmesan Cheese



Grape Tomatoes



Corn



Yellow Onion



Garlic



Lemon

Ingredients

		4 People
Arborio Rice		1½ Cups
Pancetta		4 oz
Chicken Stock Concentrates		4
Parmesan Cheese	1)	½ Cup
Grape Tomatoes		8 oz
Corn		1 Can
Yellow Onion		1
Garlic		2 Cloves
Lemon		1
Butter*	1)	2 T
Olive Oil*		4 t

*Not Included

Allergens

1) Milk

Tools

Strainer, Medium pan, Baking dish, Foil, Zester

Nutrition per person Calories: 689 cal | Fat: 25 g | Sat. Fat: 10 g | Protein: 22 g | Carbs: 102 g | Sugar: 12 g | Sodium: 799 mg | Fiber: 10 g

1



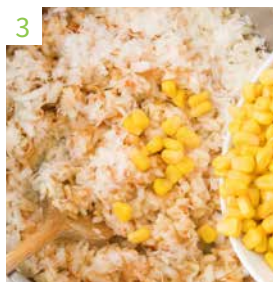
1 Prep and cook the pancetta: **Wash and dry all produce.** Preheat the oven to 425 degrees. Halve, peel, and dice the **onion**. Mince or grate the **garlic**. Halve the **tomatoes**. Drain the **corn**. Heat a medium pan over medium-high heat. Add the **pancetta** along with a large drizzle of **olive oil** (if needed). Cook, tossing, for 3-4 minutes, until browned and crispy. Add another large drizzle of **olive oil** (if needed). Add the **onion** and **garlic**. Cook, tossing, for 4-5 minutes, until softened. Season with **salt** and **pepper**.

1



2 Start the risotto: Add the **rice** to the pan and stir to combine, 1-2 minutes, until translucent. Add **2 cups water**, the **stock concentrates**, and a large pinch of **salt**. Bring to a boil and stir continually until water is almost absorbed.

3



3 Bake the risotto: Add **1½ cups water** to the **rice** and bring to a boil. Once boiling, transfer to a baking dish (ours is 9 x 13) and stir in the **corn** and **tomatoes**. Cover with foil and bake for 10-15 minutes, until water is absorbed and rice is cooked through.

4



4 Prepare the final touches: While the risotto bakes, zest and cut the **lemon** into wedges. (**TIP:** While it cooks, this is the perfect time to start cleaning or setting the table.)

5 Finish the risotto: When the **rice** is done, remove the dish from the oven. Stir in the **Parmesan cheese**, **2 Tablespoons butter**, and the **lemon zest**. Taste and season with **salt** and **pepper**, stirring until the cheese melts.

6 Finish and plate: Serve the **oven-baked corn and tomato risotto** with a wedge of **lemon** for squeezing and enjoy!