



Bacon and Butternut Squash Risotto

with Chili Flakes and Parmesan

Family Friendly

Optional Spice

50 Minutes



Bacon Strips



Arborio Rice



Parmesan Cheese, shredded



Italian Seasoning



Chicken Broth Concentrate



Butternut Squash, cubes



Garlic Puree



White Wine Vinegar



Chili Flakes



Onion, chopped



Baby Spinach

HELLO ARBORIO RICE

Grown primarily in Italy, this starchy rice is simmered to bring out its natural creaminess!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Heat Guide for Step 1:

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

Bust out

2 Baking sheets, measuring spoons, medium pot, parchment paper, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Arborio Rice	¾ cup	1 ½ cups
Parmesan Cheese, shredded	½ cup	1 cup
Italian Seasoning	1 tbsp	2 tbsp
Chicken Broth Concentrate	2	4
Butternut Squash, cubes	340 g	680 g
Garlic Puree	1 tbsp	2 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Chili Flakes 🌶️	¼ tsp	¼ tsp
Onion, chopped	56 g	113 g
Baby Spinach	56 g	113 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast squash

Add **squash, 1 tbsp oil** (dbl for 4 ppl) and **¼ tsp chili flakes** to a parchment-lined baking sheet. (NOTE: Reference heat guide.) Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, stirring halfway through, until tender and golden-brown, 22-25 min.



Bake bacon

While **squash** roasts, arrange **bacon strips** in a single layer on another parchment-lined baking sheet. Bake in the **top** of the oven until crispy and cooked through, 10-12 min.** When **bacon** is crispy, transfer to a paper towel-lined plate and set aside.



Make broth

While **bacon** bakes, combine **4 ½ cups water** (5 ½ cups for 4 ppl) and **broth concentrates** in a medium pot. Bring to a gentle boil over medium heat. While **broth** comes to a boil, roughly chop **spinach**.



Start risotto

Heat a large non-stick pan over medium heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **onions**. Season with **salt**. Cook, stirring occasionally, until softened, 2-3 min. Add **rice, Italian Seasoning, vinegar** and **garlic puree**. Cook, stirring often, until fragrant, 1-2 min.



Cook risotto

Add **1 cup broth** from the medium pot to the pan with **rice**. Cook, stirring often, until **broth** has been absorbed by **rice**. Continue cooking, adding **broth, 1 cup** at a time, stirring regularly, until **liquid** is absorbed, texture is creamy and **rice** is tender, 30-35 min.



Finish and serve

When the **last cup of broth** has been absorbed and **rice** is tender and creamy, reduce heat to low. Add **squash, spinach** and **half the Parmesan**. Season with **salt** and **pepper**. Cook, stirring often, until **spinach** wilts, 1 min. Crumble or roughly chop **bacon** into bite-sized pieces. Divide **risotto** between plates. Sprinkle **bacon** and **remaining Parmesan** over top. Sprinkle **remaining chili flakes** over top, if desired.

Dinner Solved!