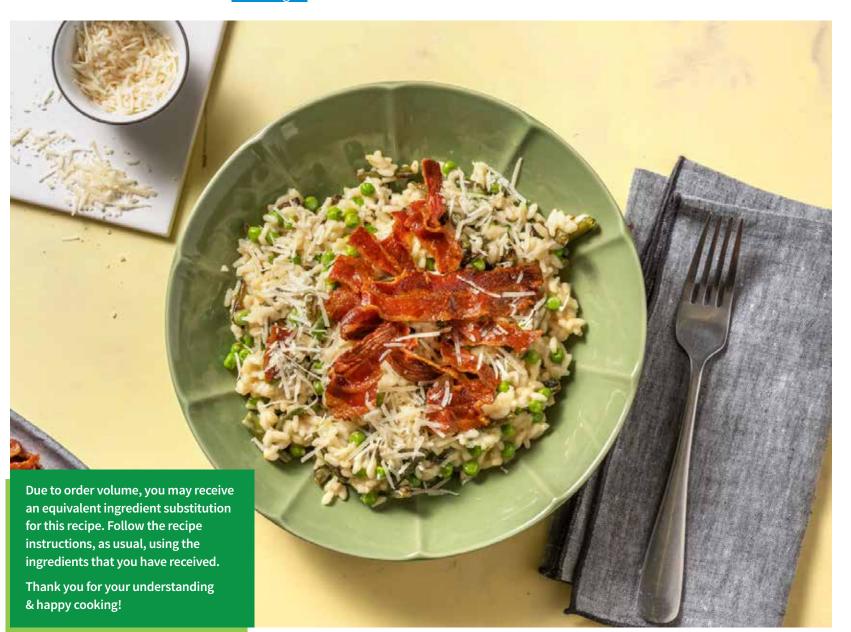


Creamy Bacon Risotto

with Green Beans

Familu

40 Minutes





Bacon Strips



Arborio Rice



Green Beans



Shallot





Parmesan Cheese, shredded

White Wine Vinegar



Chicken Broth Concentrate



Chili Flakes



Green Peas



Thyme

Start here

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

Heat Guide for Step 2:

- Mild: 1/4 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

9		
	2 Person	4 Person
Bacon Strips	100 g	200 g
Arborio Rice	¾ cup	1 ½ cup
Green Beans	170 g	340 g
Shallot	100 g	200 g
Garlic	6 g	12 g
Parmesan Cheese, shredded	⅓ cup	½ cup
Chicken Broth Concentrate	2	4
White Wine Vinegar	2 tbsp	4 tbsp
Chili Flakes 🤳	1 tsp	2 tsp
Green Peas	113 g	227 g
Thyme	7 g	7 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 our meal kit labels for the most current allergen 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 bacon

Arrange **bacon strips** in a single layer on a parchment-lined baking sheet. Bake **bacon**, in the **top** of the oven, until crispy and cooked through, 14-16 min.** When **bacon** is crispy, transfer to a paper towel-lined plate and set aside.



Roast beans

Meanwhile, trim, then cut **beans** into 1 inch pieces. Toss **beans** with **1 tbsp oil** (dbl for 4 ppl) and **½ tsp chili flakes** on another baking sheet. (NOTE: Reference heat guide). Season with **salt** and **pepper**. Roast in the **middle** of the oven, until golden-brown and tender, 8-10 min.



Heat broth

While the **beans** and **veggies** roast, in a medium pot, combine **4** ½ **cups water** (5 ½ cups for 4 ppl) and **broth concentrate(s)**. Bring to a gentle boil over medium heat. Peel, then mince or grate **garlic**. Peel, then dice the **shallot**.



Start risotto

Heat a large non-stick pan over medium heat. When pan is hot, add 1 tbsp oil (dbl for 4 ppl), then shallots. Cook, stirring occasionally, until softened, 1-2 min. Add rice, garlic and 1 tbsp vinegar (dbl for 4 ppl). Stir together, 1 min. Add ½ cup broth (use same amount for 4 ppl) from the medium pot and stir until broth has been absorbed by rice.



Finish risotto

Continue adding **broth**, ½ **cup** at a time, stirring often, until **liquid** is absorbed and **rice** is tender and creamy, 23-25 min. After the last cup of **broth** has been stirred in and absorbed, add the **peas**. Cook, stirring until **peas** are warmed through, 1-2 min. Season with **salt** and **pepper**.



Finish and serve

Crumble or roughly chop **bacon** into bitesized pieces. Stir in **green beans**, **2 tbsp butter** (dbl for 4ppl) and **half the Parmesan** into the **risotto**. Divide **risotto** between plates. Sprinkle with the **bacon** and **remaining Parmesan**.

Dinner Solved!