

Oven-Baked Corn and Tomato Risotto

with Pancetta and Parmesan

We love everything about creamy risotto, except all the time spent stirring. Fortunately, our chefs created a far less labor-intensive way to whip up this Italian classic by baking it. Prepare to feast on hearty rice topped with roasted tomatoes, crispy pancetta, and lemon zest.



Prep: 5 min Total: 35 min



level 1





gluten





Pancetta



Chicken Stock













Ingredients		2 People	4 People
Arborio Rice		¾ Cup	1½ Cups
Pancetta		2 oz	4 oz
Chicken Stock Concentrates		2	4
Parmesan Cheese	1)	1/4 Cup	½ Cup
Grape Tomatoes		4 oz	8 oz
Corn		½ Can	1 Can
Yellow Onion		1	1
Garlic		1 Clove	2 Cloves
Lemon		1	1
Butter*	1)	1 T	2 T
Olive Oil*		2 t	4 t

*Not Included Allergens 1) Milk

Tools
Strainer, Medium tall-sided oven-safe pan, Foil, Zester, Baking sheet, Medium pan.

Paper towel, Plate

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



Prep and start the risotto: Wash and dry all produce. Preheat the oven to 425 degrees. Halve, peel, and dice the onion. Mince or grate the garlic. Drain the corn. Heat a drizzle of olive oil in a medium, tall-sided, oven-safe pan over medium heat. Add the onion and garlic. Cook, tossing, for 4-5 minutes, until softened. Season with salt and pepper. TIP: If you don't have an oven-safe pan, use foil and transfer to a covered baking dish before step 3 and return it to the pan in step 5.

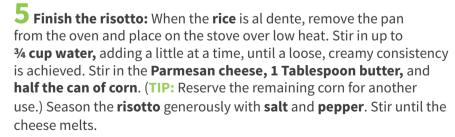


2 Bake the risotto: Add the rice to the pan and toss for 1-2 minutes, until toasted. Add the **stock concentrates**, a large pinch of **salt**, and **2 cups water**. Bring to a boil. Cover with foil and place in the oven for about 18 minutes, until the rice is all dente.

3 Roast the tomatoes: Meanwhile, zest and cut the **lemon** into wedges. Halve the **tomatoes** and toss on a foil-lined baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Place in the oven for 10-12 minutes, until shriveled.



4 Cook the pancetta: Heat a medium pan over medium-high heat. Add the pancetta. Cook, tossing, for 3-4 minutes, until golden brown and crispy. Remove from the pan onto a paper-towel-lined plate.





Top the risotto and serve: Sprinkle the tomatoes, pancetta, and lemon zest over the top. Serve the oven-baked corn and tomato risotto with a wedge of lemon for squeezing and enjoy!