



Bacon & Butternut Squash Risotto

with Chilli and Cheese

CLASSIC 40 Minutes • Medium Heat



Diced Butternut Squash



Onion



Flat Leaf Parsley



Red Chilli



Garlic Clove



Streaky Bacon Rashers



Knorr Vegetable Stock Pot



Arborio Rice



Hard Italian Style Grated Cheese



Lemon

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools you will need:

Baking Tray, Fine Grater (or Garlic Press), Measuring Jug, Large Saucepan and Ladle.

Ingredients

	2P	3P	4P
Diced Butternut Squash**	300g	450g	600g
Onion**	1	1	2
Flat Leaf Parsley**	1 bunch	1 bunch	1 bunch
Red Chilli**	½	¾	1
Garlic Clove**	1	1	2
Streaky Bacon Rashers**	4	6	8
Water*	750ml	1.1 ltr	1.5ltr
Knorr Vegetable Stock Pot 10)	1 pot	1½ pots	2 pots
Arborio Rice	175g	260g	350g
Hard Italian Style Grated Cheese 7) 8)**	1 pack	1½ packs	2 packs
Lemon**	½	½	1

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	414g	100g
Energy (kJ/kcal)	2354 /563	569 /136
Fat (g)	14	3
Sat. Fat (g)	7	2
Carbohydrate (g)	88	21
Sugars (g)	13	3
Protein (g)	23	6
Salt (g)	3.41	0.82

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 10) Celery

Wash your hands before and after handling ingredients. Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Contact

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Packed in the UK



1. Roast the Squash

Preheat your oven to 200°C. Put the **diced butternut squash** on a baking tray and drizzle over a little **oil**. Season with **salt** and **pepper**. Pop on the top shelf of your oven and roast until golden and tender, 25-30 mins. Turn halfway through cooking.



2. Do the Prep

Halve, peel and chop the **onion** into small pieces. Roughly chop the **parsley** (stalks and all). Halve the **red chilli** lengthways, deseed and finely chop. Peel and grate the **garlic** (or use a garlic press). Chop the **bacon rashers** widthways into 1cm wide strips (use scissors for this if you like - it's much easier!) **IMPORTANT: Wash your hands after handling raw meat.**



3. Start the Risotto

Put a large saucepan of **water** (see ingredients for amount) on to boil. Add the **Knorr stock pot**, stir to dissolve. Heat a splash of **oil** in another large saucepan on medium heat. Add the **onion** and **bacon**. Stir and cook until the **onion** is soft and the **bacon** browned, 5-6 mins. **IMPORTANT: The bacon is cooked when it is no longer pink in the middle.**



4. Ladle and Stir

Add the **chilli** and the **garlic**, cook for 1 minute more, then stir in the **arborio rice**. Cook for 1-2 mins. Add a ladleful of the **stock** and stir. Once the **rice** has absorbed the **stock**, add another ladleful and continue to stir. Continue adding **stock** and stirring regularly, until all the **stock** has been absorbed by the **rice**. This should take 20-25 mins.



5. Taste and Season

The **risotto** is ready when the **rice** is 'al dente' - cooked through but has a bit of firmness left in the middle. Once ready, remove from the heat. Add the cooked **butternut squash**, the **hard Italian style cheese**, **three-quarters** of the **parsley** and a knob of **butter** (if you have some).



6. Finish and Serve

Halve the **lemon**, add a squeeze of **lemon juice**, taste and season accordingly. Serve the **bacon** and **butternut squash risotto** in bowls with the remaining **parsley** sprinkled over the top.

Buon appetito!