



BACON, CHILI FLAKES AND BUTTERNUT SQUASH RISOTTO

with Parmesan

PRONTO



HELLO ARBORIO RICE

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

TIME: 30 MIN



Bacon Strips



Arborio Rice



Parmesan Cheese



Italian Seasoning



Chicken Broth Concentrate



Butternut Squash, cubes



Garlic



White Wine Vinegar



Chili Flakes



Onion, chopped

BUST OUT

- 2 Baking Sheets
- Garlic Press
- Large Non-Stick Pan
- Parchment Paper
- Measuring Cups
- Paper Towel
- Measuring Spoons
- Salt and Pepper
- Medium Pot
- Olive or Canola oil

INGREDIENTS

2-person | 4-person

- Bacon Strips 250 g | 250 g
- Arborio Rice ¾ cup | 1 ½ cup
- Parmesan Cheese 2 ¼ cup | ½ cup
- Italian Seasoning 9 1 tbsp | 2 tbsp
- Chicken Broth Concentrate 1 | 2
- Butternut Squash, cubes 340 g | 680 g
- Garlic 6 g | 12 g
- White Wine Vinegar 9 1 tbsp | 2 tbsp
- Chili Flakes 🌶️ 1 tsp | 1 tsp
- Onion, chopped 56 g | 113 g

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG

Preheat oven to **425°F** (to roast squash and bake bacon). Start prep when oven comes up to temp! If you run out of broth before rice is cooked through, add water (½ cup at a time) and continue stirring until it's cooked. In Step 1, use this heat guide to determine what spice level you prefer: **¼ tsp** mild, **¼ tsp** medium, **½ tsp** spicy and **1 tsp** extra-spicy!



1 ROAST SQUASH
Wash and dry all produce.* On a baking sheet, toss **squash**, **1 tbsp oil** (dbl for 4 ppl) and **¼ tsp chili flakes**. (**NOTE:** Reference heat guide in Start Strong). Season with **salt** and **pepper**. Roast in the **middle** of the oven, until golden-brown and tender, 25-28 min.



4 START RISOTTO
Heat a large non-stick pan over medium heat. When pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 1-2 min. Add **rice**, **garlic**, **Italian seasoning** 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**.



2 BAKE BACON
Meanwhile, on a parchment-lined baking sheet, arrange **bacon strips** in a single layer. Bake **bacon**, in **top** of oven, until crispy and cooked through, 22-24 min. (**TIP:** Cook to a min internal temp. of 71°C/160°F.***) When **bacon** is crispy, transfer to a paper towel-lined plate and set aside.



5 COOK RISOTTO
Continue adding **broth**, **½ cup** at a time, stirring often, until **liquid** is absorbed, **rice** is tender and creamy, 23-25 min. After the last cup of **broth** has been stirred in and absorbed, **rice** should be tender and texture creamy. Season with **salt** and **pepper**.



3 MAKE BROTH
Meanwhile, 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. Meanwhile, peel, then mince or grate **garlic**.



6 FINISH AND SERVE
Crumble or roughly chop **bacon** into bite-sized pieces. Into the risotto, stir in **squash**, **half the Parmesan** and **half the bacon**. Divide **risotto** between plates, sprinkle with **remaining Parmesan** and **remaining bacon**.

DIG IN!

A final touch of butter gives this risotto a richness that will leave you speechless.