



# Creamy Bacon Risotto

with Green Beans

Family 40 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

-  Bacon Strips
-  Arborio Rice
-  Green Beans
-  Shallot
-  Garlic
-  Parmesan Cheese, shredded
-  Chicken Broth Concentrate
-  White Wine Vinegar
-  Chili Flakes
-  Green Peas
-  Thyme

### 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 2:

- 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 cup
Green Beans	170 g	340 g
Shallot	100 g	200 g
Garlic	6 g	12 g
Parmesan Cheese, shredded	¼ 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 **¼ 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 bite-sized 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!