



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



nut free



gluten free



Arborio Rice



Pancetta



Chicken Stock Concentrates



Parmesan Cheese



Grape Tomatoes



Corn



Yellow Onion



Garlic



Lemon

Ingredients

	2 People	4 People
Arborio Rice	¾ Cup	1½ Cups
Pancetta	2 oz	4 oz
Chicken Stock Concentrates	2	4
Parmesan Cheese	1) ¼ 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

1



1 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.

3



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 al 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



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.

5



5 Finish the risotto: When the **rice** is al dente, remove the pan from the oven and place on the stove over low heat. Stir in up to ¾ **cup water**, adding a little at a time, until a loose, creamy consistency is achieved. Stir in the **Parmesan cheese**, **1 Tablespoon butter**, and **half the can of corn**. (**TIP:** Reserve the remaining corn for another use.) Season the **risotto** generously with **salt** and **pepper**. Stir until the cheese melts.

6 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!