



FOR the  
Little ONES



RiSotto (without  
SPINACH & Sage)



# CRISPY Bacon RiSotto

Creamy pumpkin risotto topped with crispy bacon for a cosy, family-friendly dinner.

40 Minutes

PORK

2 Servings

Per serve :	<b>PROTEIN</b>	<b>TOTAL FAT</b>	<b>CARBOHYDRATES</b>
	35g	50g	71g

## FROM YOUR BOX

BUTTERNUT PUMPKIN	1
BROWN ONION	1
GARLIC CLOVE	1
SAGE	1 packet
BABY SPINACH	60g
DICED BACON	200g
ARBORIO RICE	150g
CHICKEN STOCK PASTE	1 jar
SHAVED PARMESAN	1 packet

## FROM YOUR PANTRY

oil for cooking, salt, pepper

## COOKING TOOLS

large frypan

You can use leftovers to make crispy risotto patties. Shape into small rounds and pan-fry until golden.

### Before you start cooking!

Wash your veggies and set out all ingredients, pans, chopping board and knife.



### 1. PREP the INGREDIENTS

Peel and cut **1/2 pumpkin** into small cubes (2cm). Dice **onion** and crush **garlic**. Finely chop **sage** to yield 1/2-1 tbsp. Rinse and roughly chop **baby spinach** (keep separate).

**tip** Serve the spinach fresh, if preferred (no chopping needed)



### 4. SIMMER the RISOTTO

Stir in **rice** to coat. Add **1/2 jar stock paste** and pour in **3 cups water**. Bring to a boil, then reduce to a gentle simmer. Cook, stirring occasionally, for 15-20 minutes or until **rice** is tender.

**tip** Stir occasionally so the rice doesn't stick.



### 2. CRISP the BACON

Heat a large pan with **oil** over medium-high heat. Cook **bacon** until golden and crispy. Remove and set aside. Keep pan over heat for the next step.

**tip** Add a little sage to the bacon as it cooks for extra flavour.



### 5. FINISH the RISOTTO

Add more **water** if needed to keep the **risotto** creamy (we added an extra 1/2 cup).

Stir through **baby spinach** and **1/3 bag parmesan** until wilted and creamy. Adjust seasoning with **salt and pepper**.



### 3. COOK the VEGETABLES

Add **onion, garlic, chopped sage and pumpkin** to the pan and cook for 3-4 minutes (add more **oil** if needed).



### 6. SERVE at the TABLE

Spoon **risotto** into bowls and top with **crispy bacon** and **remaining parmesan to taste**. Sprinkle with extra **sage** if desired.

**tip** Serve the bacon and spinach on the side so everyone can build their own bowl.