

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

4/6 SERVINGS

Per serve :	PROTEIN	TOTAL FAT	CARBOHYDRATES
	37g	43g	66g

FROM YOUR BOX

	4 PERSON	6 PERSON
BUTTERNUT PUMPKIN	1	1
BROWN ONION	1	2
GARLIC CLOVES	2	3
SAGE	1 packet	1 packet
BABY SPINACH	60g	120g
DICED BACON	400g	400g + 200g
ARBORIO RICE	300g	300g + 150g
CHICKEN STOCK PASTE	1 jar	1 jar
SHAVED PARMESAN	1 packet	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 **pumpkin** into small cubes (2cm). Dice **onion** and crush **garlic**. Finely chop **sage** to yield 1 tbsp. Rinse and roughly chop **baby spinach** (keep separate).

6P - chop sage to yield 1 1/2 tbsp.



4. SIMMER the RISOTTO

Stir in **rice** to coat. Add **stock paste** and pour in **5 cups water**. Bring to a boil, then reduce to a gentle simmer. Cook, stirring occasionally, for 15–20 minutes or until **rice** is tender.

6P - add 8 cups water.

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 1 extra cup).

Stir through **baby spinach** and **1/2 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**. Sprinkle with extra **sage** if desired.

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