



Fall in Love with Baked Risotto Carbonara

& Citrus Radicchio Salad



30-40min



2 Servings

Love is in the air, and thanks to this risotto, it's also on the plate. Homemade risotto may seem like an impossible task, but it's not! We channel the flavors of pasta carbonara, with a no-fuss (and no constant stirring!) baked risotto that combines tender rice with smoky bacon and cheese, topped with eggs for a luxe runny yolk finish. A radicchio and orange salad brighten up this plate for a fresh, eye-catching side.

What we send

- garlic
- 1 medium red onion
- 4 oz thick-cut bacon
- 5 oz arborio rice
- 1 head radicchio
- 1 orange
- 1 oz salted pistachios ¹⁵
- ¾ oz grated Parmesan ⁷
- ¼ oz fresh mint
- 1 oz pomegranate seeds

What you need

- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)
- olive oil
- butter ⁷
- 2 large eggs ³

Tools

- medium Dutch oven or pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1080kcal, Fat 71g, Carbs 86g, Proteins 30g



1. Prep risotto ingredients

Preheat oven to 400°F with a rack in the center. Finely chop **2 teaspoons garlic**. Finely chop **onion**. Use kitchen shears to cut **bacon** into small pieces directly into a medium Dutch oven or pot. Cook, stirring, over medium-high, until bacon is golden brown and crisp, about 5 minutes. Use a slotted spoon to transfer to a paper towel-lined plate to drain; reserve **bacon fat** in pot.



4. Make vinaigrette

Squeeze **1 tablespoon orange juice** from the peels and some of the orange slices into a medium bowl. Whisk in **1 tablespoon vinegar** and **3 tablespoons oil**. Season to taste with **salt** and **pepper**. Set aside until step 6.



2. Start risotto

Add **onions** to pot with **bacon fat**; cook, stirring, until softened, about 3 minutes. Add **garlic** and **rice**. Cook, stirring, until lightly toasted, about 2 minutes more. Stir in **2½ cups water** and **½ teaspoon salt**; bring to a boil, scraping up any browned bits. Cover and transfer to center oven rack. Bake until rice is tender (risotto will not be thick yet), 12-15 minutes.



5. Finish risotto

Once **risotto** is cooked, remove from oven and switch oven to broil. To the risotto, stir in **half of the bacon**, **2 tablespoons butter**, and **⅔ of the Parmesan**. Make two wells in the rice; crack **1 large egg** into each well. Season eggs with **salt** and **pepper**. Broil until whites are set but yolks are still runny, 3-5 minutes (watch closely, eggs will continue to cook out of oven).



3. Prep salad

While **risotto** cooks, discard any outer leaves from **radicchio**, if necessary, then separate into individual leaves. Cut end from **orange**. Stand on one end, cut peel and bitter white pith from orange, starting at the top and down to the bottom, following the curve of the orange. Halve orange from top to bottom, then cut crosswise ¼-inch thick slices. Coarsely chop **pistachios**.



6. Finish & serve

Add **radicchio**, **oranges**, **pistachios**, **torn mint leaves**, and **pomegranate seeds** to **vinaigrette** and toss. Season with **salt** and **pepper**. Top **risotto** with **remaining bacon**, **Parmesan cheese**, and a **generous pinch of pepper**. Stir **eggs** into **risotto** to create a creamy consistency. Spoon into bowls or eat directly from the pot. Serve with **salad** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com **#marthaandmarleyspoon**