



## Bacon and pea Risotto

1 tablespoon oil

1 onion

1 pepper

6 bacon rashers

250g rice

700ml vegetable or chicken stock

100g frozen peas

80g sweetcorn (½ tin)

### Optional:

50ml sweet chilli sauce

2 handfuls of grated hard cheese e.g. parmesan

Heat oven to 200C/180C fan/gas 6. Tip the oil into an ovenproof casserole dish (that can go on the hob) or large frying pan.

Chop onion and pepper. Heat oil and gently fry the onion and pepper.

While they are frying, cut the bacon into small pieces with scissors.

When the onion and pepper are softened, remove them from the pan and set aside.

Add the bacon to the pan and fry for 5-6 minutes, until brown. Meanwhile make the stock in jug.

Add the rice, onion and pepper to the bacon in the pan and gently mix. Cook for 1 minute more. (At this point pour into an ovenproof dish if you have been using a frying pan.)

Pour over stock. Cover tightly and bake in the oven for 20 mins, stirring halfway through.

When rice is just tender and all liquid is absorbed, remove from oven and stir in peas and sweetcorn. Place back in oven for 2 mins more. Remove and stir in chili sauce or sprinkle with parmesan, if using.