

## Leek, Sage & Bacon Risotto

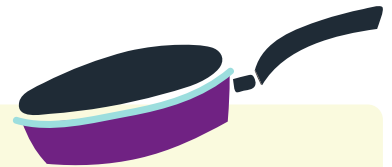
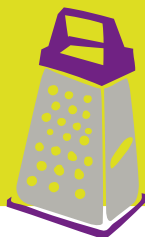
 Serves 1

 30 minutes

 Easy

### Ingredients

- 1 tbsp olive oil
- 2 sliced leeks
- 4 sage leaves, shredded, or pinch dried
- 85g risotto rice
- Small glass white wine (or extra 125ml stock)
- 200ml hot vegetable stock
- 2-3 rashers streaky bacon
- 3 tbsp grated parmesan



### Step 1:

Heat the oil in a pan, add the leeks and sage and fry for 2 mins until the leeks are starting to soften. Stir in the rice and cook for 1 min, stirring. Add the wine and stock and bring to the boil. Reduce the heat, cover, and simmer for 10-12 mins until the rice is tender.

### Step 2:

Meanwhile, grill the bacon until golden and crisp. Remove the rice from the heat, then stir in 2 tbsp of the Parmesan and freshly ground pepper. Spoon onto a plate, sprinkle with the remaining Parmesan and top with the bacon.