



Pumpkin Bacon Risotto Rice



5

mins/preparation
分钟/预备时间



35

mins/cooking
分钟/烹调时间



4

serves/persons
人份



- 1 packet Asian Home Gourmet Vietnamese Chicken Curry SpicePaste®
- 200g (7 oz) arborio rice, washed and drained dry
- 200g (7 oz) pumpkin flesh, finely chopped
- 100g (3½ oz) streaky bacon, finely chopped
- 2 tbsp butter
- 1 small onion, finely chopped
- 330ml (1½ cup) milk; reserve 110ml (½ cup) milk
- 300ml (1⅓ cup) water

1. Heat butter in a non-stick saucepan on medium heat. Add onion, SpicePaste®, bacon and pumpkin; stir-fry for 5 minutes. Add 220ml (1 cup) of milk and bring to a boil. Set aside.
2. Add water to rice in a non-stick saucepan; bring to a boil. Cover with lid and cook for 7 minutes on medium-low heat or until water is almost absorbed.
3. Add 110ml (½ cup) of milk and pumpkin mixture on top of rice, continue to cook for 15 - 20 minutes or until rice is semi-dry. Remove from heat and let it stand for 10 minutes. Serve hot.

南瓜培根意大利式炖饭

- 1包佳厨越南风味鸡肉咖喱香料酱
- 200克(7盎司)短圆梗米,洗净并沥干
- 200克(7盎司)南瓜肉,切碎
- 100克(3½盎司)五花培根,切碎
- 2汤匙牛油
- 1个小洋葱,切碎
- 330毫升(1½杯)牛奶,取出110毫升(½杯)待用
- 300毫升(1⅓杯)清水

1. 用中火将不粘锅内的牛油烧热。加入洋葱、香料酱、培根及南瓜,拌炒5分钟。加入220毫升(1杯)牛奶并煮沸。搁置一旁。
2. 将米和清水倒入不粘锅内,煮沸。加盖用中小火烹煮7分钟或直到水份几乎完全被吸收。
3. 将110毫升(½杯)的牛奶及南瓜配料铺在白饭上,继续烹煮15-20分钟或直到白饭煮到半干。熄火并搁置一旁10分钟。趁热食用。