

DINNER

Milanese Risotto with Bacon, Leeks and Tomatoes and Eggs

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
30 min	10 min	20 min	4	\$3.77	860 kcal



Milanese Risotto with Bacon, Leeks and Tomatoes and Eggs might be just the Mediterranean recipe you are searching for. This recipe makes 4 servings with 1129 calories, 35g of protein, and 44g of fat each. For \$3.77 per serving, this recipe covers 31% of your daily requirements of vitamins and minera...

Ingredients

- ☐ 1½ cups Arborio rice
- ☐ 3 tablespoons butter
- ☐ 4 cups chicken stock
- ☐ 4 large eggs
- ☐ 4 servings Finely chopped parsley and sliced or torn basil, for garnish
- ☐ ½ pint cherry tomatoes, quartered
- ☐ ½ cup dry white wine
- ☐ 2 tablespoons EVOO

☐ 2 large cloves garlic, finely chopped

☐ ¾ cup grated Parmigiano-Reggiano cheese

☐ 4 servings Salt and freshly ground pepper

☐ 2 medium leeks

☐ 1 pinch A big of saffron

☐ 1/3 pound pancetta or thick-cut slab bacon, diced

EQUIPMENT Bowl, Frying pan, Sauce pan, Ladle, Pot, Kitchen towels

Method

- 1 Bring the chicken stock, 1 cup water and the saffron to a boil in a saucepan, then reduce the heat to a low simmer.
- 2 Trim off the roots and the dark green parts of the leeks.
- 3 Cut the leeks in half lengthwise down the center, then very thinly slice them crosswise. Rinse the leeks in several changes of cold water, then drain and pat dry in a kitchen towel.
- 4 Heat the EVOO in a pot with a rounded bottom over medium-high heat.
- 5 Add the pancetta or bacon and cook until some of the fat has rendered, about 5 minutes.
- 6 Add the leeks and stir until softened, 2 to 3 minutes.
- 7 Add the garlic and season with salt and pepper, then cook, stirring, about 1 more minute.
- 8 Add the rice and stir.
- 9 Add the wine and cook, stirring, until the liquid has been absorbed. Begin adding the hot chicken stock, a few ladles at a time, stirring constantly and cooking until the liquid has been absorbed before adding more. Continue adding stock and cooking until the rice is al dente, about 18 minutes total.
- 10 When the risotto is about done, melt 1 tablespoon butter in a skillet over medium heat, then cook the eggs over easy or sunny-side up.
- 11 Cut the remaining 2 tablespoons butter into small pieces and add it to the risotto, stirring until melted. Stir in the cheese and the tomatoes, then remove from the heat.
- 12 Serve the risotto in shallow bowls and top with the fried eggs.
- 13 Garnish with parsley and basil.

Nutrition per serving

860

KCAL

30 g

PROTEIN

44 g

FAT

79 g

CARBS

Saturated Fat	16.9 g · 106% of daily needs
Fibre	3.4 g · 14% of daily needs
Sugar	7.7 g · 9% of daily needs
Sodium	1,244 mg · 54% of daily needs
Cholesterol	253 mg · 84% of daily needs
Vitamin C	20.1 mg · 24% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/milanese-risotto-with-bacon-leeks-and-tomatoes-and-eggs-148345