

# Bacon and Leek Risotto with Poached Egg

## Ingredients

- 6 large eggs
- 5 cups low-salt chicken broth
- 1 tablespoon olive oil
- 6 slices thick-cut bacon, cut crosswise into 1/2-inch pieces
- 2 cups thinly sliced leeks (white and pale green parts only; about 2 large)
- 1 1/2 cups arborio rice or medium-grain white rice (about 10 ounces)
- 3/4 cup dry white wine
- 3 tablespoons finely chopped fresh Italian parsley
- 1 tablespoon butter
- 2 tablespoons finely grated Parmesan cheese
- Fresh Italian parsley leaves (for garnish)
- Additional finely grated Parmesan cheese (for garnish)

## Preparation

Bring large skillet of water just to simmer over medium-low heat. Sprinkle water with salt. Working with 1 egg at a time, crack into small bowl and slide egg into simmering water. Cook eggs until whites are cooked through but yolks are still runny, 3 to 4 minutes. Using slotted spoon, carefully transfer poached eggs to medium bowl filled with ice water. **DO AHEAD** Eggs can be made up to 1 day ahead. Cover and refrigerate in same bowl of ice water.

Bring broth to simmer in medium saucepan; cover to keep warm. Heat oil in heavy large saucepan over medium heat. Add bacon and cook until crisp, stirring occasionally. Using slotted spoon, transfer bacon to paper towels to drain. Add leeks to drippings in pan; cook until soft but not brown, stirring often, 4 to 5 minutes. Transfer 2 generous tablespoonfuls leeks to small bowl; reserve for garnish. Add rice to pan; stir 1 to 2 minutes. Add wine; stir until absorbed, about 2 minutes. Add 1D2 cup warm broth to saucepan; stir until broth is absorbed. Repeat adding broth and stirring until rice is tender but still firm to bite and sauce is creamy, stirring almost constantly, about 23 minutes total. Add bacon, chopped parsley, butter, and 2 tablespoons cheese. Season to taste with salt and freshly ground black pepper.

Meanwhile, heat poached eggs in medium skillet of simmering water just until heated through, 1 to 2 minutes.

Divide risotto among 6 bowls. Top risotto in each bowl with poached egg. Sprinkle egg with salt and pepper. Sprinkle with parsley leaves, additional cheese, and reserved leeks.