

Bacon & Mushroom Basil Pesto Risotto

with Cherry Tomatoes & Parmesan

WINTER WARMERS

KID FRIENDLY

CLIMATE SUPERSTAR

Grab your meal kit with this number

12



Sliced Mushrooms



Diced Bacon



Garlic



Silverbeet



Snacking Tomatoes



Lemon



Risotto-Style Rice



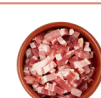
Chicken Stock Pot



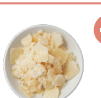
Basil Pesto



Parmesan Cheese



Diced Bacon



Parmesan Cheese

Prep in: 10-20 mins
Ready in: 40-50 mins

 Eat Me First

This flavour-packed risotto literally works its magic in the oven. Using classic Italian flavours we all know and love, it's a recipe that never fails to please.

Pantry items

Olive Oil, Butter

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan · Large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sliced mushrooms	1 medium packet	1 large packet
diced bacon	1 medium packet	1 large packet
garlic	2 cloves	4 cloves
silverbeet	1 medium packet	2 medium packets
snacking tomatoes	1 medium packet	2 medium packets
lemon	½	1
risotto-style rice	1 medium packet	1 large packet
water*	2 cups	4 cups
chicken stock pot	1 packet	2 packets
basil pesto	1 packet	2 packets
Parmesan cheese	1 medium packet	1 large packet
butter*	20g	40g

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3317kJ (792Cal)	740kJ (176Cal)
Protein (g)	23.3g	5.2g
Fat, total (g)	39.9g	8.9g
- saturated (g)	13.8g	3.1g
Carbohydrate (g)	81.4g	18.2g
- sugars (g)	5g	1.1g
Sodium (mg)	1594mg	356mg
Dietary Fibre (g)	9.1g	2g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Cook the bacon & mushrooms

- Preheat oven to **220°C/200°C fan-forced**.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **sliced mushrooms** and **diced bacon**, breaking up with a spoon, **6-8 minutes**.

3



Bake the risotto

- To the frying pan, add **risotto-style rice** and **garlic** and stir to coat. Add the **water**, **chicken stock pot** and **snacking tomatoes**.
- Stir to combine then remove from the heat. Transfer **risotto mixture** to a baking dish cover tightly with foil and bake until the liquid has been absorbed and the rice is 'al dente', **24-28 minutes**.
- When risotto is ready, stir through **basil pesto**, **Parmesan cheese**, **silverbeet**, a good squeeze of **lemon juice** and the **butter**, until combined.
- Stir through a splash of **water** to loosen risotto if needed. Season with **salt** and **pepper** to taste.

2



Get prepped

- Meanwhile, finely chop **garlic**.
- Roughly chop **silverbeet**.
- Halve **snacking tomatoes**.
- Slice **lemon** into wedges.

4



Serve up

- Divide bacon and mushroom basil pesto risotto between bowls.
- Serve with any remaining lemon wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



CUSTOM OPTIONS



DOUBLE DICED BACON

Follow method above, cooking in batches if necessary.



DOUBLE PARMESAN CHEESE

Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

