

Bacon & Mushroom Basil Pesto Risotto

with Cherry Tomatoes & Parmesan

KID FRIENDLY

Grab your meal kit
with this number

12



Sliced Mushrooms



Diced Bacon



Garlic



Silverbeet



Snacking Tomatoes



Lemon



Risotto-Style
Rice



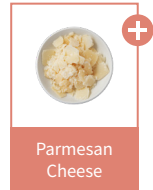
Chicken Stock
Pot



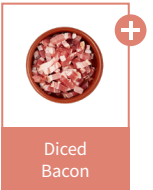
Basil Pesto



Parmesan Cheese



Parmesan
Cheese



Diced
Bacon

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)	3316kJ (792cal)	352kJ (84cal)
Protein (g)	23.5g	2.5g
Fat, total (g)	39.9g	4.2g
- saturated (g)	13.7g	1.5g
Carbohydrate (g)	81.3g	8.6g
- sugars (g)	5g	0.5g
Sodium (mg)	1593mg	169.3mg
Dietary Fibre (g)	9.1g	1g

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 and 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 to taste with **salt** and **pepper**.

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 PARMESAN CHEESE**
Follow method above.

+ **DOUBLE DICED BACON**
Follow method above, cooking in batches if necessary.

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

