

One-Pan Bacon & Mushroom Risoni

with Silverbeet & Flaked Almonds

Grab your meal kit with this number

14



Sliced Mushrooms



Soffritto Mix



Diced Bacon



Silverbeet



Garlic & Herb Seasoning



Chicken Stock Pot



Risoni



Light Cooking Cream



Flaked Almonds




Chicken Breast



Diced Bacon

Prep in: 15-25 mins
Ready in: 35-45 mins

 Eat Me First

For this stellar dish, all you need is one pan and one excited chef (that's you) to whip this one up in a jiffy! With crispy bacon and mushroom taking centre stage, you'll have yourself a warm risoni number, with a little bit of crunch and a lot of flavour, in no time!

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sliced mushrooms	1 medium packet	1 large packet
soffritto mix	1 medium packet	1 large packet
diced bacon	1 medium packet	1 large packet
silverbeet	1 medium packet	2 medium packets
garlic & herb seasoning	1 medium sachet	1 large sachet
boiling water*	2 cups	4 cups
chicken stock pot	1 packet	2 packets
risoni	1 medium packet	2 medium packets
butter*	30g	60g
light cooking cream	1 medium packet	1 large packet
flaked almonds	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3024kJ (723cal)	358kJ (86cal)
Protein (g)	22.7g	2.7g
Fat, total (g)	38g	4.5g
- saturated (g)	17.1g	2g
Carbohydrate (g)	69.2g	8.2g
- sugars (g)	10.1g	1.2g
Sodium (mg)	1673mg	198mg
Dietary Fibre (g)	6.2g	0.7g

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.



Cook the bacon and the veggies

- In a large frying pan, heat a good drizzle of **olive oil** over high heat. Add **sliced mushrooms, soffritto mix** and **diced bacon**. Cook, stirring regularly, until bacon is lightly browned and veggies are just tender, **4-6 minutes**.
- Roughly chop **silverbeet**.
- Meanwhile, boil the kettle.



Finish the stew

- Add the **butter, silverbeet** and **light cooking cream**. Stir to combine, then simmer until slightly thickened, **4-6 minutes**.
- Season with **pepper**.



Cook the risoni

- To pan, add a drizzle of **olive oil** and **garlic & herb seasoning**. Cook, stirring until fragrant, **1 minute**.
- Add the **boiling water** (2 cups for 2 people / 4 cups for 4 people), **chicken stock pot** and **risoni**. Stir to combine. Bring to boil then reduce heat to medium and simmer, stirring occasionally, until the risoni is tender, **15-18 minutes**.

TIP: Add a dash more of water if the risoni looks dry!



Serve up

- Divide one-pan bacon and mushroom risoni between bowls.
- Top with **flaked almonds** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



CUSTOM OPTIONS

+ ADD CHICKEN BREAST

Thinly slice into strips. Before cooking veggies, cook chicken, 4-6 minutes. Continue with recipe.

+ 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.

