



Bacon & Mushroom Risotto

with Caramelised Onion & Apple Salad

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Garlic



Garlic & Herb Seasoning



Arborio Rice



Vegetable Stock Powder



Brown Onion



Apple



Salad Leaves



Diced Bacon



Sliced Mushrooms



Grated Parmesan Cheese

Prep in: 20-30 mins
Ready in: 40-50 mins

Eat Me Early

Risotto is so delicious, but the prospect of all that stirring can sometimes be a bit daunting. Our version lets you put your risotto in the oven and forget about it until it's time to eat. All the creamy, luxurious texture with none of the elbow work!

Pantry items

Olive Oil, Butter, Balsamic Vinegar, Brown Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan · Large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
butter*	30g	60g
diced bacon	1 packet (90g)	1 packet (180g)
sliced mushrooms	1 medium packet	1 large packet
garlic & herb seasoning	1 medium sachet	2 medium sachets
arborio rice	1 medium packet	1 large packet
water*	2 cups	4 cups
vegetable stock powder	1 medium sachet	1 large sachet
brown onion	½	1
balsamic vinegar*	½ tbs	2 tbs
brown sugar*	½ tsp	1 tsp
apple	½	1
salad leaves	1 small bag	1 medium bag
grated Parmesan cheese	1 medium packet (30g)	2 medium packets (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2883kJ (689Cal)	886kJ (212Cal)
Protein (g)	21.8g	6.7g
Fat, total (g)	29g	8.9g
- saturated (g)	14.3g	4.4g
Carbohydrate (g)	82.8g	25.4g
- sugars (g)	8.5g	2.6g
Sodium (mg)	1459mg	448mg

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.



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Finely chop **garlic**.



Start the risotto

- In a large frying pan, heat 1/2 the **butter** and a drizzle of **olive oil** over medium-high heat.
- Cook **diced bacon** and **sliced mushrooms**, breaking up **bacon** with a spoon, until tender, **5-6 minutes**.
- Add **garlic, garlic & herb seasoning** and **arborio rice** and cook, stirring, until fragrant, **1-2 minutes**.



Bake the risotto

- Add the **water** and **vegetable stock powder** to the **rice** and bring to the boil.
- Transfer **risotto** to a baking dish. Cover tightly with foil and bake until the liquid is absorbed and the rice is 'al dente', **24-28 minutes**.

TIP: 'Al dente' rice is cooked through but still slightly firm in the centre.



Caramelize the onion

- Meanwhile, thinly slice **brown onion** (see ingredients).
- Wipe out frying pan, then return to medium-high heat with a drizzle of **olive oil**.
- Cook **onion**, stirring, until softened, **5-6 minutes**.
- Reduce heat to medium. Add the **balsamic vinegar**, a splash of **water** and the **brown sugar** and mix well. Cook until dark and sticky, **3-5 minutes**.



Bring it all together

- While the onion is cooking, thinly slice **apple** (see ingredients) into wedges.
- In a large bowl, combine **apple, salad leaves** and a drizzle of **balsamic vinegar** and **olive oil**. Season to taste, then set aside.
- When the risotto is done, stir through **grated Parmesan cheese**, remaining **butter** and the **caramelised onion**. Season to taste.

TIP: Stir through a splash of water to loosen the risotto, if needed.



Serve up

- Divide the mushroom and bacon risotto between bowls. Serve with the apple salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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