



Baked Bacon, Mushroom & Sage Risotto

with Pear & Hazelnut Salad

Grab your Meal Kit with this symbol



Brown Onion



Garlic



Sage



Diced Bacon



Sliced Mushrooms



Garlic & Herb Seasoning



Arborio Rice



Chicken Stock



Roasted Hazelnuts



Pear



Cucumber



Mixed Salad Leaves



Shaved Parmesan Cheese

Hands-on: **20-30 mins**
 Ready in: **35-45 mins**
 Naturally gluten-free
Not suitable for Coeliacs

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

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 or medium baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	1	2
garlic	2 cloves	4 cloves
sage	1 bunch	1 bunch
diced bacon	1 packet (90g)	1 packet (180g)
sliced mushrooms	1 bag (150g)	1 bag (300g)
butter*	40g	80g
garlic & herb seasoning	1 sachet	2 sachets
arborio rice	1 packet	2 packets
water*	2 cups	4 cups
chicken stock	1 cube	2 cubes
roasted hazelnuts	1 packet	2 packets
pear	1	2
cucumber	1	2
balsamic vinegar*	1 tsp	2 tsp
mixed salad leaves	1 bag (30g)	1 bag (60g)
shaved Parmesan cheese	1 packet (30g)	2 packets (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3491kJ (834Cal)	688kJ (164Cal)
Protein (g)	26.8g	5.3g
Fat, total (g)	38.2g	7.5g
- saturated (g)	17.1g	3.4g
Carbohydrate (g)	90.9g	17.9g
- sugars (g)	17.1g	3.4g
Sodium (mg)	1491mg	294mg

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 the oven to **220°C/200°C fan-forced**. Finely chop the **brown onion**. Finely chop the **garlic**. Pick and finely chop the **sage** leaves.



Prep the salad

While the risotto is baking, roughly chop the **roasted hazelnuts**. Thinly slice the **pear**. Thinly slice the **cucumber** into half-moons. In a medium bowl combine the **balsamic vinegar** and a drizzle of **olive oil**. Season with **salt** and **pepper**. Add the **mixed salad leaves**, **pear**, **cucumber** and 1/2 the **hazelnuts**. Toss to combine.



Start the risotto

Heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Add the **diced bacon**, breaking up with a spoon, and cook, until starting to brown, **3-4 minutes**. Add the **onion**, **sliced mushrooms** and 1/2 the **butter** and cook, stirring, until tender, **4-6 minutes**. Add the **garlic**, **sage**, **garlic & herb seasoning** and **arborio rice** and cook, stirring, until fragrant, **1-2 minutes**.



Finish the risotto

When the risotto is done, stir through the **shaved Parmesan cheese** and remaining **butter**. Stir through a splash of **water** if the risotto looks dry. Season.



Bake the risotto

Add the **water** and the crumbled **chicken stock** (see ingredients) into the pan with the rice and bring to the boil. Transfer the **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' means the rice is cooked through but still has a bit of firmness in the middle.



Serve up

Divide the risotto between bowls and serve with the pear and hazelnut salad. Sprinkle the remaining hazelnuts on the risotto.

Enjoy!