



# Bacon, Mushroom & Sage Risotto

with Apple & Hazelnut Salad



Brown Onion



Garlic



Sage



Diced Bacon



Sliced Mushrooms



Garlic & Herb Seasoning



Arborio Rice



Chicken-Style Stock Powder



Hazelnuts



Apple



Cucumber



Mixed Salad Leaves



Grated Parmesan Cheese



Diced Bacon

Diced Bacon

Hands-on: **20-30 mins**  
 Ready in: **35-45 mins**

Eat Me Early

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!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### 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 · 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 bag	1 bag
diced bacon	1 packet (90g)	1 packet (180g)
sliced mushrooms	1 medium packet (150g)	1 large packet (300g)
butter*	40g	80g
garlic & herb seasoning	1 sachet	2 sachets
arborio rice	1 medium packet	1 large packet
water*	2 cups	4 cups
chicken-style stock powder	1 medium sachet	1 large sachet
hazelnuts	1 medium packet	1 large packet
apple	1	2
cucumber	1	2
balsamic vinegar*	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
diced bacon**	1 packet (90g)	1 packet (180g)

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3445kJ (823Cal)	679kJ (162Cal)
Protein (g)	27g	5.3g
Fat, total (g)	36.4g	7.2g
- saturated (g)	16.9g	3.3g
Carbohydrate (g)	97.1g	19.1g
- sugars (g)	16.4g	3.2g
Sodium (mg)	1516mg	299mg

## Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3827kJ (915Cal)	693kJ (166Cal)
Protein (g)	34.6g	6.3g
Fat, total (g)	42.7g	7.7g
- saturated (g)	19.2g	3.5g
Carbohydrate (g)	97.5g	17.7g
- sugars (g)	16.8g	17.7g
Sodium (mg)	1940mg	351mg

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

If you have any questions or concerns, please visit [hellofresh.com.au/contact](https://hellofresh.com.au/contact)

2021 | CW41



## 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 **hazelnuts**. Thinly slice the **apple**. Thinly slice the **cucumber** into half-moons. In a medium bowl, combine a drizzle of **balsamic vinegar** and **olive oil** with a pinch of **salt** and **pepper**. Add the **mixed salad leaves, apple, cucumber** and 1/2 the **hazelnuts**. Toss to combine.

**TIP:** Toss the salad just before serving to keep the leaves crisp.



## Start the risotto

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **diced bacon**, breaking up with a spoon, 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**.

## CUSTOM RECIPE

If you've doubled your bacon, cook it for an extra 2-3 minutes!



## Finish the risotto

When the risotto is done, stir through the **grated Parmesan cheese** and remaining **butter**. Season to taste.

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



## Bake the risotto

Add the **water** and **chicken-style stock powder** to the pan with the risotto mixture and bring to the boil. Transfer the **risotto** to a medium 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.



## Serve up

Divide the bacon, mushroom and sage risotto between bowls. Sprinkle with the remaining hazelnuts. Serve with the apple and hazelnut salad.

## Enjoy!

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