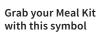


with Apple & Mixed Leaf Salad

NEW











**Brown Onion** 

Seasoning





Arborio Rice

Chicken-Style Stock Powder





Apple

Mixed Salad Leaves







Diced Bacon

Sliced Mushrooms



**Shaved Parmesan** Cheese



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



Finishing tonight's risotto in the oven means minimal elbow work, and maximum flavour, with the starchy, arborio rice soaking up all the delicious flavours, from the salty bacon to the squeaky mushrooms, like a treat.



Olive Oil, Brown Sugar, Vinegar (White Wine or Balsamic)

# 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 or large baking dish

# Ingredients

<b>-</b>		
	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	1	2
diced bacon	1 packet (90g)	1 packet (180g)
brown sugar*	½ tbs	1 tbs
sliced mushrooms	1 medium packet	1 large packet
garlic & herb seasoning	1 medium packet	1 large sachet
arborio rice	1 medium packet	1 large packet
water*	2 cups	4 cups
chicken-style stock powder	1 medium sachet	1 large sachet
shaved Parmesan cheese	1 packet (52g)	2 packets (104g)
apple	1	2
vinegar* (white wine or balsamic)	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag

<sup>\*</sup>Pantry Items

## **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2537kJ (606Cal)	628kJ (150Cal)
Protein (g)	25.7g	6.4g
Fat, total (g)	14.7g	3.6g
- saturated (g)	7.9g	2g
Carbohydrate (g)	90.7g	22.5g
- sugars (g)	16.2g	4g
Sodium (mg)	1568mg	388mg

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 brown onion.



## Cook the bacon

- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook diced bacon, breaking up with a spoon, until golden,
  3-5 minutes.
- Add the brown sugar and a splash of water and cook until caramelised, 1-2 minutes. Transfer to a bowl.



## Cook the risotto

- Return frying pan to medium-high heat with a drizzle of olive oil. Cook onion and sliced mushrooms until browned, 6-8 minutes.
- Add garlic & herb seasoning and cook until fragrant, 1 minute. Add arborio rice and stir to coat. Add the water and chicken-style stock powder and bring to the boil. Stir to combine, then remove from heat.



## Bake the risotto

- Transfer the **risotto** to a baking dish. Cover tightly with foil, then bake until liquid is absorbed and rice is 'al dente', **24-28 minutes**.
- When the risotto is done, remove from oven, then stir through shaved Parmesan cheese.
  Season with pepper.

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



# Make the salad

- When the risotto has 5 minutes cook time remaining, thinly slice apple. In a medium bowl, combine a drizzle of vinegar and olive oil.
- Season, then add mixed salad leaves and apple. Toss to combine.



# Serve up

- Divide mushroom risotto between bowls. Top with caramelised bacon.
- Serve with apple salad. Enjoy!



Rate your recipe