

Caramelised Bacon & Mushroom Risotto

with Apple & Mixed Leaf Salad

NEW

Grab your Meal Kit with this symbol



Brown Onion



Garlic & Herb 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

Calorie Smart

Eat Me Early

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.

Pantry items

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

	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

*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](https://www.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!

We're here to help!

Scan here if you have any questions or concerns

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