

# Easy Bacon & Mushroom Baked Risotto

with Pear Salad & Roasted Almonds

Grab your Meal Kit with this symbol



**Recipe Update**  
 The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!



Brown Onion



Sliced Mushrooms



Diced Bacon



Garlic Paste



Arborio Rice



Garlic & Herb Seasoning



Chicken-Style Stock Powder



Grated Parmesan Cheese



Roasted Almonds



Pear



Baby Spinach Leaves



Balsamic Vinaigrette Dressing



Parsley

Hands-on: 15-25 mins  
 Ready in: 40-50 mins  
 Naturally Gluten-Free  
 Not suitable for coeliacs

Eat Me Early

This failproof risotto starts in the pan, and finishes in the oven - where the arborio rice soaks up the robust flavours from the salty, umami bacon, meaty mushrooms and rich garlic and herb seasoning like a treat. Serve with a fruity salad, plus a sprinkle of peppery parsley to balance out the richness.

**Pantry items**

Olive Oil, Butter



## 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 deep frying pan · Medium or large baking dish

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	1	2
sliced mushrooms	1 medium packet	1 large packet
diced bacon	1 packet (90g)	1 packet (180g)
garlic paste	1 packet	2 packets
arborio rice	1 medium packet	1 large packet
boiling water*	2 cups	4 cups
garlic & herb seasoning	1 sachet	2 sachets
chicken-style stock powder	1 medium sachet	1 large sachet
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
butter*	20g	40g
roasted almonds	1 medium packet	1 large packet
pear	½	1
baby spinach leaves	1 small bag	1 medium bag
balsamic vinaigrette dressing	1 packet	2 packets
parsley	1 bag	1 bag

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3305kJ (790Cal)	784kJ (187Cal)
Protein (g)	27.4g	6.5g
Fat, total (g)	33.4g	7.9g
- saturated (g)	11.6g	2.8g
Carbohydrate (g)	92.1g	21.9g
- sugars (g)	13.7g	3.3g
Sodium (mg)	1728mg	410mg

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.

1



## Start the risotto

- Preheat oven to **220°C/200°C fan-forced**. Boil the kettle. Thinly slice **brown onion**.
- In a large deep frying pan, heat a drizzle of **olive oil** over a high heat. Cook **sliced mushrooms** until slightly softened and browned, **3-4 minutes**.
- Add **diced bacon** and **onion**, breaking bacon up with a spoon, until starting to brown, **3-4 minutes**. Add **garlic paste** and **arborio rice** and cook, stirring, until fragrant, **1-2 minutes**.
- Add the **boiling water** (2 cups for 2 people / 4 cups for 4 people), **garlic & herb seasoning** and **chicken-style stock powder**, then bring to the boil.

3



## Make the salad

- While risotto is baking, roughly chop **roasted almonds** and set aside.
- Thinly slice **pear** (see ingredients).
- When risotto is almost ready, combine **baby spinach leaves**, **pear** and **balsamic vinaigrette dressing** in a large bowl. Toss to coat. Season to taste.

2



## Finish the risotto

- Transfer **risotto mixture** to a baking dish.
- Cover tightly with foil. Bake until liquid is absorbed and rice is 'al dente', **24-28 minutes**.
- When risotto is done, stir through **grated Parmesan cheese** and the **butter**. If needed, add a splash of **water** to loosen. Season to taste.

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

4



## Serve up

- Divide bacon and mushroom baked risotto between bowls. Sprinkle with **torn parsley** and **chopped almonds**.
- Serve with pear salad.

## Enjoy!