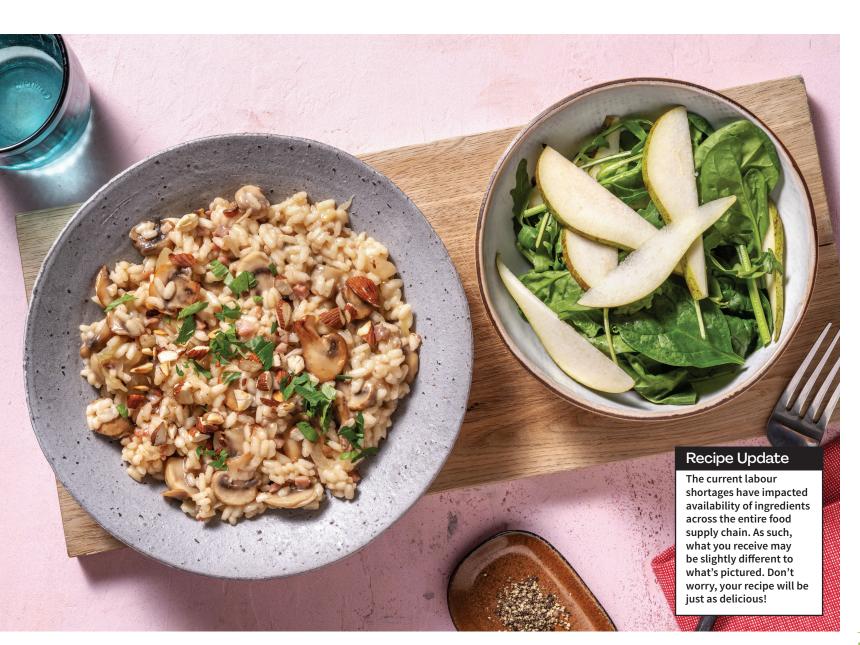


# Easy Bacon & Mushroom Baked Risotto

with Pear Salad & Roasted Almonds

Grab your Meal Kit with this symbol







**Brown Onion** 







Diced Bacon



Garlic Paste

Garlic & Herb

Seasoning

Cheese





Arborio Rice



Chicken-Style



Stock Powder





Roasted Almonds



**Baby Spinach** 





**Balsamic Vinaigrette** Dressing

**Pantry items** 

Olive Oil, Butter

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 aborio 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.

### Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and

#### You will need

Large deep frying pan · Medium or large baking dish

## Ingredients

ingi calcino			
	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	1/2	1	
baby spinach leaves	1 small bag	1 medium bag	
balsamic vinaigrette dressing	1 packet	2 packets	
parsley	1 bag	1 bag	

<sup>\*</sup>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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



#### 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.



#### 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.



#### 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.



# Serve up

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

# Enjoy!