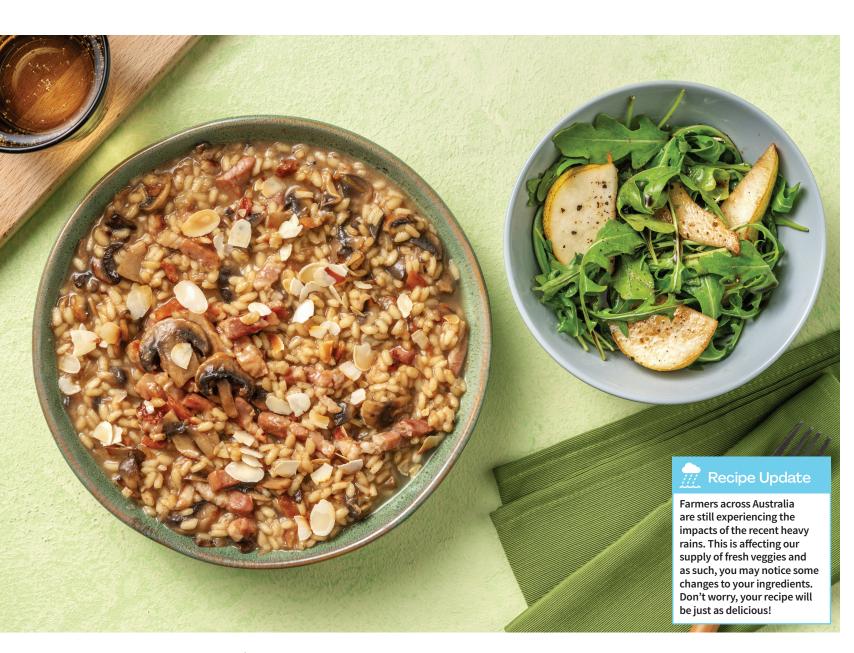


Easy Baked Bacon & Mushroom Risotto

with Semi-Dried Tomatoes, Almonds & Pear Salad

Grab your Meal Kit with this symbol









Brown Onion



Garlic & Herb



Seasoning









Tomatoes





Salad Leaves

Balsamic Vinaigrette Dressing





Flaked Almonds

Sliced Mushrooms





Garlic Paste

Diced Bacon

Grated Parmesan Cheese

Olive Oil, Butter

Pantry items

Prep in: 15-25 mins Ready in: 40-50 mins Naturally Gluten-Free

Not suitable for coeliacs



Finishing tonight's risotto in the oven means minimal elbow work, and maximum flavour, with the starchy, short grain rice soaking up the flavours from the salty, umami-rich bacon and meaty mushrooms like a treat. Stir through the semi-dried tomatoes once the risotto is done for a subtly sweet and tangy depth of flavour.

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

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	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 medium sachet	1 large sachet	
vegetable stock powder	1 medium sachet	1 large sachet	
semi-dried tomatoes	1 packet	2 packets	
grated Parmesan cheese	1 packet (30g)	2 packets (60g)	
butter*	20g	40g	
pear	1/2	1	
salad leaves	1 small bag	1 medium bag	
balsamic vinaigrette dressing	1 packet	2 packets	
flaked almonds	1 medium packet	1 large packet	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3229kJ (771Cal)	748kJ (178Cal)
Protein (g)	25.2g	5.8g
Fat, total (g)	33.4g	7.7g
- saturated (g)	11.7g	2.7g
Carbohydrate (g)	89.3g	20.7g
- sugars (g)	13.5g	3.1g
Sodium (mg)	1774mg	411mg

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 high heat. Cook sliced mushrooms until slightly softened and browned, 3-4 minutes.
- Add diced bacon and onion, breaking up bacon 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 vegetable stock powder, then bring to the boil.



Make the salad

- Meanwhile, thinly slice **pear** (see ingredients).
- When risotto is almost ready, combine salad leaves, pear and balsamic vinaigrette in a large bowl. Season to taste.

Little cooks: Lend a hand by tossing the salad!



Finish the risotto

- Transfer risotto to a baking dish. Cover tightly with foil. Bake until liquid is absorbed and rice is 'al dente', 24-28 minutes.
- Meanwhile, roughly chop semi-dried tomatoes.
- When the risotto is ready, stir through grated Parmesan cheese, semi-dried tomatoes and the butter. If needed, add a splash of water to loosen the risotto. Season with pepper.

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



Serve up

- Divide bacon and mushroom risotto between bowls. Sprinkle with **flaked almonds**.
- · Serve with pear salad. Enjoy!

Little cooks: Add the finishing touch by sprinkling the almonds over the risotto.



