


Easy Baked Bacon & Mushroom Risotto

with Semi-Dried Tomatoes, Almonds & Pear Salad

Grab your Meal Kit with this symbol 



Brown Onion



Arborio Rice



Garlic & Herb Seasoning



Vegetable Stock Powder



Semi-Dried Tomatoes



Pear



Salad Leaves



Balsamic Vinaigrette Dressing



Flaked Almonds



Sliced Mushrooms



Diced Bacon




Garlic Paste



Grated Parmesan Cheese

 **Recipe Update**

Farmers across Australia are still experiencing the impacts of the recent heavy rains. This is affecting our supply of fresh veggies and as such, you may notice some changes to your ingredients. Don't worry, your recipe will be just as delicious!

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

 **Eat Me Early**

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.

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 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	½	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](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.

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 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.

3



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!

2



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.

4



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.

We're here to help!

Scan here if you have any questions or concerns



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