



Easy Bacon & Mushroom Risotto Bake

with Semi-Dried Tomatoes & Apple Salad

KID FRIENDLY

Grab your Meal Kit with this symbol



Arborio Rice



Garlic & Herb Seasoning



Chicken-Style Stock Powder



Red Apple



Salad Leaves



Balsamic Vinaigrette Dressing



Sliced Mushrooms



Diced Bacon



Garlic Paste



Semi-Dried Tomatoes



Shaved Parmesan Cheese



Diced Bacon

Prep in: 15-25 mins
Ready in: 40-50 mins

Eat Me Early

Risotto is so delicious, but the prospect of all that stirring can sometimes be a bit daunting! Our version lets you put your risotto in the oven and forget about it until it's time to eat. All the creamy, luxurious texture with none of the elbow work!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Butter

Before you start

Remember to wash your hands for 20 seconds.

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
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
chicken-style stock powder	1 medium sachet	1 large sachet
semi-dried tomatoes	1 packet	2 packets
shaved Parmesan cheese	1 medium packet	1 large packet
butter*	20g	40g
red apple	½	1
salad leaves	1 small bag	1 medium bag
balsamic vinaigrette dressing	1 packet	2 packets
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2935kJ (701Cal)	892kJ (213Cal)
Protein (g)	22g	6.7g
Fat, total (g)	30.1g	9.1g
- saturated (g)	11.7g	3.6g
Carbohydrate (g)	83.5g	25.4g
- sugars (g)	8.1g	2.5g
Sodium (mg)	1716mg	522mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3323kJ (794Cal)	889kJ (212Cal)
Protein (g)	28.9g	7.7g
Fat, total (g)	36.9g	9.9g
- saturated (g)	14.2g	3.8g
Carbohydrate (g)	84.3g	22.5g
- sugars (g)	8.6g	2.3g
Sodium (mg)	2146mg	574mg

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.

We're here to help!

Scan here if you have any questions or concerns



2022 | CW45

1



Start the risotto

- Preheat oven to **220°C/200°C fan-forced**. Boil the kettle.
- 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**, 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 **chicken-style stock powder**, then bring to the boil.

Custom Recipe: If you've added extra bacon, cook it for an extra 2-3 minutes.

3



Make the salad

- Meanwhile, thinly slice **red apple** (see ingredients).
- When risotto is almost ready, combine **salad leaves**, **apple** and **balsamic vinaigrette dressing** 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 **shaved 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.
- Serve with apple salad. Enjoy!

Rate your recipe

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