



Easy Pesto, Bacon & Mushroom Risotto

with Cherry Tomatoes & Parmesan

Grab your Meal Kit with this symbol



Diced Bacon



Sliced Mushrooms



Garlic Paste



Cherry Tomatoes



Lemon



Arborio Rice



Chicken Stock Pot



Basil Pesto



Grated Parmesan Cheese



Baby Spinach Leaves

Hands-on: **10-20 mins**
Ready in: **45-55 mins**

Naturally gluten-free
Not suitable for Coeliacs

Eat me early

This flavour-packed risotto literally works its magic in the oven. Using classic Italian flavours we all know and love, it's a recipe that never fails to please.

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 frying pan · Large or medium baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
diced bacon	1 small packet	1 large packet
sliced mushrooms	1 punnet (150g)	1 punnet (300g)
garlic paste	1 tub	2 tubs
cherry tomatoes	1 punnet	2 punnets
lemon	½	1
arborio rice	1 packet	2 packets
boiling water*	2 cups	4 cups
chicken stock pot	1 tub (20g)	1 tub (40g)
basil pesto	1 sachet (50g)	1 sachet (100g)
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
butter*	20g	40g
baby spinach leaves	1 bag (30g)	1 bag (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2812kJ (672Cal)	662kJ (158Cal)
Protein (g)	23.3g	5.5g
Fat, total (g)	28.8g	6.8g
- saturated (g)	11.9g	2.8g
Carbohydrate (g)	75.2g	17.7g
- sugars (g)	5.6g	1.3g
Sodium (mg)	1394mg	328mg

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.

1



Cook the bacon & mushrooms

Preheat the oven to **220°C/200°C fan-forced**. Heat a drizzle of **olive oil** in a large frying pan over a medium-high heat. Cook the **diced bacon** and **sliced mushrooms**, stirring occasionally, until tender, **5-6 minutes**. Add the **garlic paste** and cook until fragrant, **1 minute**.

3



Bake the risotto

Add the **arborio rice** to the pan and stir to coat. Add the **boiling water** (see ingredients), **cherry tomatoes** and **chicken stock pot**. Stir to combine then remove from the heat. Transfer the **risotto mixture** to a baking dish, cover tightly with foil and bake until the liquid has been absorbed and the rice is 'al dente', **24-28 minutes**. When the risotto is done, stir through the **basil pesto**, **grated Parmesan cheese** (reserve some for garnish), a good squeeze of **lemon juice** and the **butter**. Stir through the **baby spinach leaves** until wilted. Season to taste.

2



Get prepped

While the bacon and mushrooms are cooking, boil a kettle of water. Halve the **cherry tomatoes** (or keep whole to save time!). Slice the **lemon** into wedges.

4



Serve up

Divide the pesto, bacon and mushroom risotto between bowls. Sprinkle with the reserved Parmesan and serve with the remaining lemon wedges.

Enjoy!