

# One-Pan Creamy Bacon & Mushroom Risoni

Grab your Meal Kit with this symbol









Sliced Mushrooms



0

Soffritto Mix



Garlic & Herb Seasoning



Chicken Stock Pot



Risoni

Light Cooking Cream

Baby Spinach Leaves



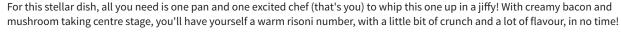
Flaked Almonds

Chicken

Prep in: 15-25 mins Ready in: 35-45 mins

Eat Me Early

11



Pantry items Olive Oil, Butter

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

# Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

# You will need

Large frying pan

## Ingredients

-			
	2 People	4 People	
olive oil*	refer to method	refer to method	
sliced mushrooms	1 medium packet	1 large packet	
soffritto mix	1 medium bag	1 large bag	
diced bacon	1 packet (90g)	<b>1 packet</b> (180g)	
garlic & herb seasoning	1 medium sachet	1 large sachet	
boiling water*	2 cups	4 cups	
chicken stock pot	1 packet (20g)	2 packets (40g)	
risoni	1 medium packet	1 large packet	
butter*	30g	60g	
light cooking cream	1 medium packet	1 large packet	
baby spinach leaves	1 small bag	1 medium bag	
flaked almonds	1 medium packet	1 large packet	
chicken breast**	1 small packet	1 large packet	
to the the the second second second			

#### \*Pantry Items \*\*Custom Recipe Ingredient

# Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2989kJ (714Cal)	768kJ (184Cal)
Protein (g)	22.9g	5.9g
Fat, total (g)	37.6g	9.7g
- saturated (g)	16.8g	4.3g
Carbohydrate (g)	64.7g	16.6g
- sugars (g)	9.2g	2.4g
Sodium (mg)	1588mg	408mg

#### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3749kJ (896Cal)	677kJ (162Cal)
Protein (g)	56.2g	10.1g
Fat, total (g)	42.8g	7.7g
- saturated (g)	18.4g	3.3g
Carbohydrate (g)	64.7g	11.7g
- sugars (g)	9.2g	1.7g
Sodium (mg)	1676mg	303mg

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 2023 | CW23





# Cook bacon & veggies

- In a large frying pan, heat a good drizzle of **olive oil** over high heat. Add **sliced mushrooms, soffritto mix** and **diced bacon**. Cook, stirring regularly, breaking up bacon with a spoon, until bacon is lightly browned and veggies are just tender, **4-6 minutes**.
- Meanwhile, boil the kettle.

**Custom Recipe:** If you've added chicken breast, cut chicken into 2cm chunks. Cook chicken with bacon, tossing occasionally, until browned, 5-6 minutes.



# Cook risoni

- Add a drizzle of **olive oil** and **garlic & herb seasoning**. Cook, stirring, until fragrant, **1 minute**.
- Add the boiling water (2 cups for 2 people / 4 cups for 4 people), chicken stock pot and risoni. Stir to combine. Bring to the boil then reduce heat to medium and simmer, stirring occasionally, until the risoni is tender, 15-18 minutes.

**TIP:** Add a dash more of water if the risoni looks dry!



# Finish risoni

- Add the **butter** and **light cooking cream**, stirring to combine, then simmer until slightly thickened, **4-6 minutes**.
- Stir through **baby spinach leaves** until wilted, **1 minute**. Season with **pepper**.



# Serve up

- Divide one-pan creamy bacon and mushroom risoni between bowls.
- Top with **flaked almonds** to serve. Enjoy!