



One-Pan Creamy Bacon & Mushroom Risoni

with Baby Spinach & Flaked Almonds

NEW

Grab your Meal Kit with this symbol



Sliced Mushrooms



Soffritto Mix



Diced Bacon



Garlic & Herb Seasoning



Chicken Stock Pot



Risoni



Light Cooking Cream



Baby Spinach Leaves



Flaked Almonds



Chicken Breast

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

Eat Me Early

For this stellar dish, all you need is one pan and one excited chef (that's you) to whip this one up in a jiffy! With creamy bacon and mushroom taking centre stage, you'll have yourself a warm risoni number, with a little bit of crunch and a lot of flavour, in no time!

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

Pantry items

Olive Oil, Butter

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)	1 packet (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

*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



1



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.

3



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**.

2



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!

4



Serve up

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

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