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Oven Baked Bacon and Mushroom Risotto with Creamed Spinach

Risotto is such a delicious, creamy dish, but all the stirring that is required can often be a bit a daunting. André has simplified the process into the easiest recipe. Forget about the stirring, just shove your risotto in your oven - no stirring necessary, but with all the tastiness you would expect from a risotto. Enjoy!



40 mins



family box



2 of your
5 a day



Onion (1)



Garlic Clove (2)



Chestnut Mushrooms
(1 punnet)



Tarragon (1 bunch)



Streaky Bacon
Rashers (10)



Water (750ml)



Chicken Stock Pot
(1)



Arborio Rice
(350g)



White Wine
Vinegar (1 tbsp)



Baby Spinach
(2 bags)



Crème Fraîche
(1 pot)



Netherend Butter
(30g)



Hard Italian
Cheese (4 tbsp)




Lemon (1)

4 PEOPLE INGREDIENTS

- Onion, chopped
- Garlic Clove, grated
- Chestnut Mushrooms, sliced
- Tarragon, chopped
- Streaky Bacon Rashers
- Water
- Chicken Stock Pot

1
2
1 punnet
1 bunch
10
750ml
1

- Arborio Rice 350g
- White Wine Vinegar 1 tbsp
- Baby Spinach 2 bags
- Crème Fraîche 1 pot
- Netherend Butter 30g
- Hard Italian Cheese 4 tbsp
- Lemon 1

 Our fruit and veggies may need a little wash before cooking!

Did you know...

Use only hot stock when cooking your risotto. Adding cool stock will simply prolong the cooking time.

Allergens: Sulphites, Milk.

Nutrition as per prepared and listed ingredients

	Energy	Fat	Sat. Fat	Carbohydrate	Sugars	Protein	Salt
Per serving	613 kcal / 2577 kJ	26 g	14 g	6 g	3 g	25 g	3 g
Per 100g	126 kcal / 531 kJ	5 g	3 g	1 g	1 g	5 g	1 g

Chicken Stock Pot: Water, Yeast Extract, Salt, Sugar, Stabiliser: Tara Gum, Dried Chicken, Natural Flavouring, Onion Juice, Ground Turmeric, Ground Sage, Ground White Pepper, Antioxidant: Rosemary Extract

1



1 Pre-heat your oven to 200 degrees. Cut the **onion** in half through the root. Peel and then chop into ½cm chunks (or as small as you can!). Peel and grate the **garlic** (or use a garlic press if you have one). Thinly slice the **chestnut mushrooms**. Pull the **leaves** from the sprigs of **tarragon** and finely chop them. Discard the stalks. Finally, slice the **bacon rashers** into pieces roughly 1cm wide.

2



2 Fill a pot with **water** (amount specified in the ingredient list) and put on high heat. Stir in the **chicken stock pot** and when it's dissolved, reduce the heat to low to keep your stock hot.

3



3 Put a wide bottomed ovenproof pan on medium-high heat and add a glug of **oil**. Add your **onion** and **bacon** and cook for 5-7 mins or until your **bacon** is nicely browned and your **onion** is soft. Add your **mushrooms** and cook for another 3 mins.

8



4 Add half your **garlic**, cook for 1 minute and then stir in the **arborio rice**. Add the **white wine vinegar** and allow it to evaporate completely before adding your **stock**. Reduce the heat to low, cover the pan with a lid or seal the pan with foil. Pop the pan in your oven and cook for 25 mins. This is your risotto.

5 While your risotto is in your oven, get your washing up done and get organised to finish the meal.

6 When the time is up, remove your **risotto** from your oven and leave to cool for 5 mins. To make the **creamed spinach**, heat a large frying pan on high heat and add a splash of **oil**. Add the **spinach** to the pan, season with a pinch of **salt** and a generous grind of **black pepper** and stir continually for 2 mins or until your **spinach** has wilted. **Tip:** *You may need to cook your spinach in batches.*

7 Once all your **spinach** has wilted, add it all back to the pan with your remaining **garlic** and cook for 1 minute. Finish your **baby spinach** by stirring in the **crème fraîche** and then keep to one side.

8 Take the lid off your **risotto** and stir in the **butter** and half of the **hard Italian cheese**. Add a squeeze of **lemon** and your **tarragon**. Taste to make sure you are happy with the seasoning. Add more **salt** and **pepper** if necessary.

9 Serve your **risotto** in deep bowls with a spoonful of **spinach** on top and a final sprinkle of **cheese**. Enjoy!

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!