



Oven-Baked Risotto

with Bacon and Mushroom



HELLO TARRAGON

Tarragon is one of the essential 'fines herbes' beloved of French chefs.



Onion



Garlic Clove



Chestnut Mushrooms



Tarragon



Lemon



Streaky Bacon Rashers



Chicken Stock Powder



Arborio Rice



White Wine Vinegar



Honey



Baby Leaf Mix



Italian Style Grated Hard Cheese

MEAL BAG

45 mins

1.5 of your 5 a day

Risotto is so delicious, but the prospect of all that stirring can sometimes be a bit daunting. Chef André to the rescue! He's simplified the process and created this recipe that lets you just 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!



BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Fine Grater** (or **Garlic Press**), **Measuring Jug**, two **Large Saucepans** (one ovenproof and with a **Lid**) and a **Mixing Bowl**. Now, let's get cooking!



1 PREP THE VEGGIES

Preheat your oven to 200°C. Halve, peel and chop the **onion** into small pieces. Peel and grate the **garlic** (or use a garlic press). Quarter the **chestnut mushrooms**. Pick the **tarragon** leaves from their stalks and finely chop (discard the stalks). Halve the **lemon**. Slice the **bacon rashers** into pieces roughly 1cm wide.



2 MAKE THE STOCK

Boil the **water** (see ingredients for amount) in a large saucepan over high heat and stir in the **stock powder**. When it has dissolved reduce the heat to low, just enough to keep the **stock** hot.



3 COOK THE BACON

Put another large, ovenproof saucepan on medium-high heat and add a glug of **oil**. Add the **onion** and **bacon**. Cook until the **onion** is soft and the **bacon** nicely browned, 5-7 mins, stirring occasionally.



4 BAKE THE RISOTTO

Add the **mushrooms**. Cook for another 3 mins. Add the **garlic** and cook until fragrant, 1 minute. Stir in the **arborio rice** then add the **white wine vinegar**, allowing it to evaporate completely before adding the **stock**. Reduce the heat to low, cover the pan with a lid (or seal it with foil). Pop on the middle shelf of your oven and bake for 25 mins.



5 SALAD TIME

When 25 mins is up, remove the **risotto** from your oven and leave it to cool for 5 mins. Meanwhile, make the **salad**. In a mixing bowl, combine a squeeze of **lemon juice** with the **honey** and **olive oil** (see ingredients for amount). Season with a pinch of **salt** and a grind of **black pepper**. Add the **baby leaf mix** and toss to dress.



6 SEASON AND SERVE

Take the lid off the **risotto** and stir in a knob of **butter** (if you have some) and **half the cheese**. Add a little **lemon juice** and the **tarragon**. Taste to make sure you are happy with the seasoning - add some **salt, pepper** or more **lemon juice** if necessary. Serve the **risotto** in deep bowls with some **salad** on top and a final sprinkling of **cheese**. **Enjoy!**

2 - 4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Onion *	½	1	1
Garlic Clove *	1	2	2
Chestnut Mushrooms *	1 small punnet	1 large punnet	1 large punnet
Tarragon *	½ bunch	¾ bunch	1 bunch
Lemon *	½	¾	1
Streaky Bacon Rashers *	6	8	10
Water*	400ml	600ml	800ml
Chicken Stock Powder	1 sachet	1½ sachets	2 sachets
Arborio Rice	175g	260g	350g
White Wine Vinegar 14)	1 tbsp	1½ tbsp	2 tbsp
Honey	1 sachet	1½ sachets	2 sachets
Olive Oil*	1 tbsp	1½ tbsp	2 tbsp
Baby Leaf Mix *	1 bag	2 bags	2 bags
Italian Style Grated Hard Cheese 7) 8) *	½ pack	¾ pack	1 pack

*Not Included

* Store in the Fridge

NUTRITION PER UNCOOKED INGREDIENT	PER SERVING: 332G	PER 100G
Energy (kJ/kcal)	2391 / 572	720 / 172
Fat (g)	18	5
Sat. Fat (g)	7	2
Carbohydrate (g)	80	24
Sugars (g)	10	3
Protein (g)	22	7
Salt (g)	2.46	0.

Nutrition for uncooked ingredients based on 2 person recipe.

ALLERGENS

7) Milk 8) Egg 14) Sulphites

🧼 Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

👍 THUMBS UP OR THUMBS DOWN?

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