

Oven-Baked Bacon & Mushroom Risotto

with Tarragon and Rocket Salad

Classic 40-45 Minutes • 1 of your 5 a day









Tarragon



Bacon Lardons



Cider Vinegar



Rocket

Sugar, Olive Oil

Before you start

Our fruit and veggies need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Kettle, garlic press, zester, ovenproof pan, saucepan, lid

Ingredients

	2P	3P	4P
Onion**	1	1	1
Garlic Clove**	2	3	4
Closed Cup Mushrooms**	150g	225g	300g
Tarragon**	½ bunch	¾ bunch	1 bunch
Lemon**	1/2	3/4	1
Bacon Lardons**	90g	120g	180g
Risotto Rice	175g	260g	350g
Cider Vinegar 14)	1 sachet	1 sachet	2 sachets
Boiling Water*	500ml	750ml	1000ml
Chicken Stock Paste	20g	30g	40g
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Rocket**	40g	60g	80g
Grated Hard Italian Style Cheese** 7) 8)	40g	65g	80g
*Not Included **Store in the Fridge			

Nutrition

	Per serving	Per 100g		
for uncooked ingredient	354g	100g		
Energy (kJ/kcal)	2542 /608	718/172		
Fat (g)	20.3	5.7		
Sat. Fat (g)	7.5	2.1		
Carbohydrate (g)	79.7	22.5		
Sugars (g)	7.0	2.0		
Protein (g)	24.4	6.9		
Calt (a)	3 52	0.99		

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

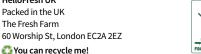
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Get Prepped

Preheat your oven to 200°C. Fill and boil vour kettle.

Halve, peel and chop the onion into small pieces. Peel and grate the garlic (or use a garlic press). Thinly slice the **mushrooms**.

Pick the **tarragon** leaves from their stalks (see ingredients for amount) and finely chop (discard the stalks). Zest and halve the lemon.



Cook the Mushrooms

Put a large ovenproof pan on medium heat (if you don't have an ovenproof pan, use a normal saucepan and transfer to an ovenproof dish later). Add a drizzle of oil.

When hot, add the **mushrooms** and season with salt and pepper. Cook until browned, 5-6 mins, then remove to a bowl.



Fry the Bacon

Pop your (now empty) pan back on medium-high heat.

Add the **onion** and **bacon lardons** and cook until the onion is soft and the lardons are nicely browned, 5-7 mins, stirring occasionally. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.



Make the Risotto

Stir the **cooked mushrooms** and **garlic** into the **bacon** and **onion**, then cook until fragrant, 1 min.

Stir in the risotto rice and cook until the edges of the rice are translucent, 1-2 mins.

Add the **cider vinegar** and allow it to evaporate completely before adding the **boiled water** (see ingredients for amount) and chicken stock paste. Stir well to combine.

Bring back up to the boil, then pop a lid on the pan (or cover with foil) and bake on the middle shelf of your oven until the **rice** is cooked and the **water** has been absorbed, 20-25 mins.



Dress the Salad

When the **risotto** is ready, remove from your oven and leave it to cool slightly.

Meanwhile, in a large bowl, mix a squeeze of lemon juice with the sugar and olive oil for the dressing (see ingredients for both amounts). Season with salt and pepper.

Add the rocket and toss to coat.



Season and Serve

Take the lid off the **risotto** and stir in a knob of butter (if you have any) and three quarters of the hard Italian style cheese. Add a splash of water if it needs it.

Stir in a pinch of lemon zest, a little lemon juice and the tarragon. Add more salt, pepper or lemon zest and juice if needed.

Serve your bacon and mushroom risotto topped with the rocket salad and the remaining cheese.

Enjoy!