



Oven-Baked Bacon & Mushroom Risotto with Rocket Salad and Tarragon

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

3



Onion



Garlic Clove



Closed Cup
Mushrooms



Tarragon



Lemon



Bacon Lardons



Risotto Rice



Cider Vinegar



Chicken Stock
Paste



Rocket



Grated Hard Italian
Style Cheese

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil

Before you start

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

Cooking tools

Kettle, grater, garlic press, fine grater, ovenproof pan, lid, saucepan and bowl.

Ingredients

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**	½	¾	1
Bacon Lardons**	90g	120g	180g
Risotto Rice	175g	260g	350g
Cider Vinegar (14)	1 sachet	1 sachet	2 sachets
Chicken Stock Paste	20g	30g	40g
Rocket**	40g	60g	80g
Grated Hard Italian Style Cheese** (7) 8)	40g	65g	80g

Pantry	2P	3P	4P
Boiled Water for the Rice*	450ml	600ml	900ml
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	2558 /611	690 /165
Fat (g)	20.3	5.5
Sat. Fat (g)	7.6	2.1
Carbohydrate (g)	81.5	22.0
Sugars (g)	8.9	2.4
Protein (g)	24.8	6.7
Salt (g)	3.52	0.95

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

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.

Contact

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Get Prepped

Preheat your oven to 220°C/200°C fan/gas mark 7.
Fill and boil your 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 and finely chop (see ingredients for amount, discard the stalks). Zest and halve the **lemon**.



Make the Risotto

Stir the **risotto rice** into the pan 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 for the rice** (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.



Cook the Mushrooms

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

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



Dress the Salad

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

Meanwhile, in a large bowl, combine 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**, then toss to coat.



Fry the Bacon

Pop your (now empty) pan back on medium-high heat and add the **onion** and **bacon lardons**.

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

Stir in the **cooked mushrooms** and **garlic**, then cook until fragrant, 1 min.



Season and Serve

Once cooked, 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 you feel 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 **risotto** in bowls topped with the **rocket salad** and remaining **cheese**.

Enjoy!