



Oven-Baked Bacon Risotto

with Mushrooms

CLASSIC 45 Minutes • 1 of your 5 a day

Nº 3



Onion



Garlic Clove



Closed Cup
Mushrooms



Flat Leaf Parsley



Lemon



Streaky Bacon Rashers



Chicken
Stock Powder



Arborio Rice



Cider Vinegar



Honey



Baby Leaf Mix



Italian Style Grated
Hard Cheese

Before you start

Your fruit, veggies and herbs need a wash before you use them!

Basic cooking tools you will need:

A Fine Grater (or Garlic Press), Measuring Jug, two Large Saucepans (one ovenproof and with a Lid) and a Mixing Bowl.

Ingredients

	2P	3P	4P
Onion**	1	1	1
Garlic Clove**	1	2	2
Closed Cup Mushrooms**	1 small punnet	1 large punnet	1 large punnet
Flat Leaf Parsley**	½ bunch	¾ bunch	1 bunch
Lemon**	½	¾	1
Streaky Bacon Rashers**	6	8	12
Boiling Water for the Stock*	450ml	675ml	900ml
Chicken Stock Powder	2 sachets	3 sachets	3 sachets
Arborio Rice	175g	260g	350g
Cider Vinegar 14)	1 sachet	1½ sachets	2 sachets
Honey	1 sachet	1½ sachets	2 sachets
Olive Oil*	1 tbsp	1½ tbsp	2 tbsp
Baby Leaf Mix**	1 bag	1½ bags	2 bags
Italian Style Grated Hard Cheese 7) 8) **	1 pack	1½ packs	2 packs

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	381g	100g
Energy (kJ/kcal)	2496/597	656/157
Fat (g)	16	4
Sat. Fat (g)	8	2
Carbohydrate (g)	85	22
Sugars (g)	13	3
Protein (g)	26	7
Salt (g)	3.40	0.89

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, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps

HelloFresh UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

You can recycle me!

Packed in the UK



1. Get Prepped

Preheat your oven to 200°C, fill and boil your kettle. Halve, peel and chop the **onion** into small pieces. Peel and grate the **garlic** (or use a garlic press). Quarter the **mushrooms**. Roughly chop the **parsley** (stalks and all). Half the **lemon**. Slice the **bacon rashers** into pieces roughly 1cm wide (or chop with scissors). **IMPORTANT:** Wash your hands after handling raw meat.



2. Make the Stock

Pour the boiling **water** (see ingredients for amount) into a jug and stir in the **chicken stock powder**. Stir to dissolve and leave to the side.



3. Cook the Bacon

Put a 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. **IMPORTANT:** Cook the bacon throughout. **TIP:** If you don't have an ovenproof pan, just cook in a normal saucepan then transfer to an ovenproof dish before the risotto goes in the oven.



4. Make the Risotto

Add the **mushrooms**. Cook until browned, another 3-5 mins. Add the **garlic** and cook until fragrant, 1 minute. Stir in the **arborio rice** then add the **cider vinegar**, allowing it to evaporate completely before adding the **stock**. Stir and bring to the boil, then 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 until the rice is tender, 20-25 mins.



5. Make the Salad

When the **risotto** is ready, remove from your oven and leave it to cool for 5 mins. Meanwhile, make the salad. In a large bowl, mix a squeeze of **lemon juice** with the **honey** and **olive oil** (see ingredients for amount). Season with **salt** and **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 any) and **three-quarters** of the **hard Italian style cheese**. Add a little **lemon juice** and stir in the **parsley**. Taste to make sure you are happy with the seasoning - add more **salt**, **pepper** or more **lemon** if necessary. Serve the **risotto** in bowls with some **salad** on top and a final sprinkling of **cheese**.

Enjoy!