

Oven-Baked Bacon Risotto

with Mushrooms

CLASSIC 45 Minutes • 1 of your 5 a day













Garlic Clove





Closed Cup Mushrooms







Flat Leaf Parsley

Lemon

Streaky Bacon Rashers

Arborio Rice



Chicken Stock Powder







Cider Vinegar



Baby Leaf Mix



Italian Style Grated Hard Cheese

Before you start

Our fruit, veggies and herbs need a wash before vou 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	1 small	1 large	1 large	
Mushrooms**	punnet	punnet	punnet	
Flat Leaf Parsley **	½ bunch	¾ bunch	1 bunch	
Lemon**	1/2	3/4	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	1⅓ 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

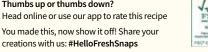
7) Milk 8) Egg 14) Sulphites

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

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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 mediumhigh 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!