



# Oven-Baked Risotto

with Bacon and Mushroom

**FAMILY** Hands On Time: 15 Minutes • Total Time: 45 Minutes • 1 of your 5 a day

N° 9



Onion



Garlic Clove



Closed Cup Mushrooms



Tarragon



Lemon



Streaky Bacon Rashers



Chicken Stock Powder



Arborio Rice



Cider Vinegar



Honey



Baby Leaf Mix



Italian Style Grated Hard Cheese



## Before you start

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

### Basic cooking tools, you will need:

Fine Grater (or Garlic Press), Measuring Jug, Saucepan and Ovenproof Dish.

### Ingredients

	2P	3P	4P
Onion**	1	1	1
Garlic Clove**	1 clove	2 cloves	2 cloves
Closed Cup 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	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 <b>14</b> )	1 sachet	1 sachet	2 sachets
Honey	1 sachet	1 sachet	2 sachets
Olive Oil	1 tbsp	1½ tbsp	2 tbsp
Baby Leaf Mix**	1 bag	1½ bags	2 bags
Italian Style Grated Hard Cheese <b>7</b> )**	1 pack	1½ packs	2 packs

\*Not Included \*\* Store in the Fridge

### Nutrition

for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	383g 2671 / 639	100g 698 / 167
Fat (g)	21	5
Sat. Fat (g)	9	2
Carbohydrate (g)	86	22
Sugars (g)	13	3
Protein (g)	25	7
Salt (g)	3.42	0.89

Nutrition for uncooked ingredients based on 2 person recipe.

### Allergens

**7) Milk 8) Egg 14) Sulphites**

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

### Contact

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

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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 **closed cup 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 (or chop with scissors). **IMPORTANT: Wash your hands after handling raw meat.**



## 4. Make the Risotto

Add the **mushrooms**. Cook until browned, another 3-5 mins. Add the **garlic** and cook until fragrant, one 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.



## 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.



## 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.



## 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 lardons 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.**



## 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 the **tarragon**. 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!

*There may be changes to ingredients in recipes:*

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:** You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.