



# Oven-Baked Risotto with Bacon and Mushroom

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



Onion



Garlic Clove



Closed Cup Mushrooms



Tarragon



Lemon



Bacon Lardons



Arborio Rice



Cider Vinegar



Chicken Stock Powder



Rocket



Grated Hard Italian Style Cheese



## Before you start

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

## Cooking tools, you will need:

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

## Ingredients

	2P	3P	4P
Onion**	1	1	1
Garlic Clove**	2 cloves	3 cloves	4 cloves
Closed Cup	1 small	1 large	2 small
Mushrooms**	punnet	punnet	punents
Tarragon**	½ bunch	¾ bunch	1 bunch
Lemon**	½	¾	1
Bacon Lardons**	90g	120g	180g
Arborio Rice	175g	260g	350g
Cider Vinegar <b>14</b>	1 sachet	1 sachet	2 sachets
Boiling Water *	450ml	675ml	900ml
Chicken Stock Powder	2 sachets	3 sachets	3 sachets
Sugar*	1 tsp	1½ tsp	2 tsp
Olive Oil*	1 tbsp	1½ tbsp	2 tbsp
Rocket**	1 bag	1 bag	2 bag
Grated Hard Italian Style Cheese <b>7) 8)</b> **	1 pack	1½ packs	2 packs

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

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>375g</b>	<b>100g</b>
Energy (kJ/kcal)	2567 /614	685 /164
Fat (g)	20	5
Sat. Fat (g)	7	2
Carbohydrate (g)	83	22
Sugars (g)	9	2
Protein (g)	25	7
Salt (g)	3.22	0.86

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, Soy, Gluten & Sulphites.

## Contact

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## 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). Thinly slice the **mushrooms**. Pick the **tarragon leaves** from their stalks and finely chop (discard the stalks). Zest and halve the **lemon**.



## Make the Risotto

Stir in the **mushrooms** and **garlic**, cook until fragrant, 1 minute. Stir in the **arborio rice** then add the **cider vinegar**, allowing it to evaporate completely before adding the **water** (see ingredients for amount) and the **chicken stock powder**. 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.



## Cook the Mushrooms

Put a large, ovenproof saucepan on medium-high heat and add a glug of **oil**. Add the **mushrooms** and season with **salt** and **pepper**. Cook until browned, 5-6 mins, then remove to a bowl and pop your pan back on medium-high heat. **TIP:** *If you don't have an ovenproof pan, just cook in a normal saucepan then transfer the risotto to an ovenproof dish before it goes in the oven.*



## 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 **sugar** (see ingredients for amount) and **olive oil** (see ingredients for amount). Season with **salt** and **pepper**. Add the **rocket** and toss to dress.



## Cook the Bacon

Once the **mushrooms** are out of the pan, pop the pan back on a medium-high heat. Add the **onion** and **bacon lardons** to the pan and cook until the **onion** is soft and the **bacon lardons** are nicely browned, 5-7 mins, stirring occasionally. **IMPORTANT:** *Cook the bacon lardons throughout.*



## 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 pinch of **lemon zest**, a little **lemon juice** and the **tarragon**. Taste to make sure you are happy with the seasoning - add more **salt**, **pepper** or more **lemon zest** and **juice** 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.