



# Oven-Baked Risotto with Bacon and Mushroom

Customer Favourites 45 Minutes • 1 of your 5 a day

37



Onion



Garlic Clove



Closed Cup  
Mushrooms



Tarragon



Lemon



Bacon Lardons



Risotto Rice



Cider Vinegar



Chicken Stock  
Paste



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:

Kettle, Zester, Garlic Press, Bowl and Ovenproof Dish.

## 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 <b>14)</b>	1 sachet	1 sachet	2 sachets
Boiling Water*	450ml	600ml	900ml
Chicken Stock Paste	20g	30g	40g
Olive Oil*	1 tbsp	1½ tbsp	2 tbsp
Sugar*	1 tsp	1½ tsp	2 tsp
Rocket**	40g	60g	80g
Grated Hard Italian Style Cheese** <b>7) 8)</b>	40g	65g	80g

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

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>351g</b>	<b>100g</b>
Energy (kJ/kcal)	2517 / 602	718 / 172
Fat (g)	20	6
Sat. Fat (g)	8	2
Carbohydrate (g)	79	22
Sugars (g)	7	2
Protein (g)	24	7
Salt (g)	4.04	1.15

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

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

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



## 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 (see ingredients for amount) and finely chop (discard the stalks). Zest and halve the **lemon**.



## Make the Risotto

Stir in the **mushrooms** and **garlic**, cook until fragrant, 1 min. Stir in the **risotto rice** then add the **cider vinegar**, allowing it to evaporate completely before adding the boiling **water** (see ingredients for amount) and the **chicken stock paste**. 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. **TIP: If you don't have an ovenproof pan, transfer the risotto to an ovenproof dish now, before it goes in the oven.**



## Cook the Mushrooms

Put a large, ovenproof saucepan on medium-high heat and add a glug of **oil**. (if you don't have an ovenproof pan, use a normal saucepan and transfer to an ovenproof dish later). 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, make the **salad**. In a large bowl, mix a squeeze of **lemon juice** with the **sugar** and **olive oil** (see ingredients for both amounts). 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 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: Wash your hands after handling raw meat. Cook the bacon lardons thoroughly.**



## 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 splash of **water** if it needs it. Add a pinch of **lemon zest**, a little **lemon juice** and the **tarragon**. 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.