



# Easy Bacon, Mushroom & Cherry Tomato Risotto

with Pesto & Parmesan

Grab your Meal Kit with this symbol



Portabello Mushrooms



Garlic



Diced Bacon



Garlic & Herb Seasoning



Tinned Cherry Tomatoes



Lemon



Arborio Rice



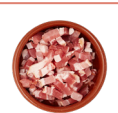
Vegetable Stock Powder



Basil Pesto



Grated Parmesan Cheese



Diced Bacon

Prep in: 10-20 mins  
Ready in: 45-55 mins

This flavour-packed risotto literally works its magic in the oven. Using classic Italian flavours we all know and love, it's a recipe that never fails to please.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Butter

## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Large frying pan · Medium or large baking dish

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
portabello mushrooms	1 packet	1 packet
garlic	2 cloves	4 cloves
diced bacon	1 packet	1 packet
garlic & herb seasoning	1 medium sachet	1 large sachet
tinned cherry tomatoes	1 tin	2 tins
lemon	½	1
arborio rice	1 packet	1 packet
<b>boiling water*</b>	2 cups	4 cups
vegetable stock powder	1 medium sachet	1 large sachet
basil pesto	1 packet (50g)	1 packet (100g)
grated Parmesan cheese	1 medium packet	1 large packet
<b>butter*</b>	15g	30g
diced bacon**	1 packet	1 packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3551kJ (849Cal)	640kJ (153Cal)
Protein (g)	26.5g	4.8g
Fat, total (g)	42.2g	7.6g
- saturated (g)	13.7g	2.5g
Carbohydrate (g)	84.5g	15.2g
- sugars (g)	10g	1.8g
Sodium (mg)	1653mg	298mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4136kJ (989Cal)	684kJ (163Cal)
Protein (g)	34.4g	5.7g
Fat, total (g)	54.4g	9g
- saturated (g)	18.2g	3g
Carbohydrate (g)	84.5g	14g
- sugars (g)	10g	1.7g
Sodium (mg)	2052mg	339mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



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## Cook the bacon & mushrooms

- Preheat oven to **220°C/200°C fan-forced**. Thinly slice **portabello mushrooms**. Finely chop **garlic**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **diced bacon** and **mushrooms**, stirring occasionally, until tender, **5-6 minutes**.
- Add **garlic** and **garlic & herb seasoning** and cook until fragrant, **1 minute**.

**Custom Recipe:** If you've doubled your diced bacon, cook for an extra 2-3 minutes. Continue with step.

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## Bake the risotto

- To the pan, add **arborio rice** and stir to coat. Add the **boiling water** (2 cups for 2 people / 4 cups for 4 people), **cherry tomatoes** and **vegetable stock powder**. Stir to combine, then remove from heat.
- Transfer the **risotto mixture** to a baking dish, cover tightly with foil and bake until the liquid has absorbed and rice is 'al dente', **24-28 minutes**.
- When the risotto is ready, stir through **basil pesto**, **grated Parmesan cheese**, the **butter** and a good squeeze of **lemon juice**. Season to taste.

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## Get prepped

- While the bacon and mushrooms are cooking, boil the kettle.
- Drain **tinned cherry tomatoes**. Slice **lemon** into wedges.

**TIP:** Reserve the passata from the cherry tomatoes to use in another meal!

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## Serve up

- Divide bacon, mushroom and cherry tomato risotto between bowls.
- Serve with remaining lemon wedges. Enjoy!

## Rate your recipe

Did we make your taste buds happy?

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