



# Quick Creamy Bacon & Mushroom Risoni

with Parmesan & Balsamic Rocket

NEW

KID FRIENDLY

Grab your meal kit with this number

11



Risoni



Button Mushrooms



Leek



Diced Bacon



Garlic & Herb Seasoning



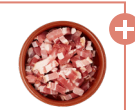
Cream



Grated Parmesan Cheese



Rocket Leaves



Diced Bacon



Grated Parmesan Cheese

Prep in: **15-25** mins  
Ready in: **20-30** mins

We're big advocates for risoni. These tiny little pasta pieces soak up so much flavour, they're great for letting your favourite ingredients shine! Mushroom, bacon and leek in a creamy sauce take centre stage in this meal, with a peppery balsamic rocket salad cutting right through that delicious richness.

### Pantry items

Olive Oil, Butter, Balsamic Vinegar

## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**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 saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
risoni	1 medium packet	2 medium packets
button mushrooms	1 medium packet	1 large packet
leek	1	2
<b>butter*</b>	30g	60g
diced bacon	1 medium packet	2 medium packets OR 1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
cream	½ packet	1 packet
grated Parmesan cheese	1 medium packet	1 large packet
rocket leaves	1 small packet	1 medium packet
<b>balsamic vinegar*</b>	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3986kJ (952Cal)	941kJ (224Cal)
Protein (g)	25.9g	6.1g
Fat, total (g)	74.5g	17.6g
- saturated (g)	44.7g	10.6g
Carbohydrate (g)	42.9g	10.1g
- sugars (g)	7.8g	1.8g
Sodium (mg)	1049mg	248mg
Dietary Fibre (g)	4g	0.9g

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 risoni

- Boil the kettle.
- Half-fill a large saucepan with boiling water and a generous pinch of **salt**.
- Cook **risoni**, uncovered, over high heat, until 'al dente', **7-8 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people). Drain **risoni**, then return to saucepan.

**TIP:** 'Al dente' risoni is cooked through but still slightly firm in the centre.



## Make the sauce

- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **diced bacon** and **leek**, breaking up bacon with a spoon, until browned, **4-6 minutes**.
- Add **garlic & herb seasoning**, **cream** (see ingredients) and the **reserved pasta water**, stirring until well combined. Simmer for **1-2 minutes**.
- Remove from heat, then add **cooked risoni**, **mushrooms**, **grated Parmesan cheese** and the remaining **butter**. Stir until combined and season to taste.

### CUSTOM OPTIONS



#### DOUBLE DICED BACON

Follow method above, cooking in batches if necessary.



#### DOUBLE GRATED PARMESAN CHEESE

Follow method above.



## Get prepped

- Meanwhile, thinly slice **button mushrooms** and **leek**.
- In a large frying pan, heat a drizzle of **olive oil** and half the **butter** over high heat.
- Cook **mushrooms**, stirring, until tender, **4-6 minutes**. Transfer to a bowl.



## Serve up

- In a medium bowl, combine **rocket leaves** and a drizzle of **balsamic vinegar** and olive oil.
- Divide creamy bacon and mushroom risoni between bowls.
- Top with balsamic rocket to serve. Enjoy!

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

