



Bacon, Mushroom & Thyme Risotto

with Cucumber Salad

Grab your Meal Kit with this symbol



Button Mushrooms



Courgette



Garlic



Thyme



Diced Bacon



Garlic & Herb Seasoning



Arborio Rice



Chicken-Style Stock Powder



Carrot



Cucumber



Mixed Salad Leaves



Grated Parmesan Cheese



Diced Bacon

Recipe Update

Unfortunately, this week's tomato was in short supply, so we've replaced it with cucumber. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

Prep in: 20-30 mins
Ready in: 35-45 mins

Risotto is so delicious, but the prospect of all that stirring can sometimes be a bit daunting! Our version lets you put your risotto in the oven and forget about it until it's time to eat. All the creamy, luxurious texture with none of the elbow work!

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

Pantry items

Olive Oil, Butter, Vinegar (White Wine or Balsamic)

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
olive oil*	refer to method	refer to method
button mushrooms	1 packet	1 packet
courgette	1	2
garlic	2 cloves	4 cloves
thyme	1 bag	1 bag
diced bacon	1 packet	1 packet
butter*	40g	80g
garlic & herb seasoning	1 sachet	1 sachet
arborio rice	1 packet	1 packet
water*	2 cups	4 cups
chicken-style stock powder	1 sachet	1 sachet
	(5g)	(10g)
carrot	1	2
cucumber	1 (medium)	1 (large)
vinegar* (white wine or balsamic)	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag
grated Parmesan cheese	1 medium packet	1 large packet
diced bacon**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3126kJ (747Cal)	580kJ (139Cal)
Protein (g)	24.6g	4.6g
Fat, total (g)	33.9g	6.3g
- saturated (g)	17.9g	3.3g
Carbohydrate (g)	84.9g	15.7g
- sugars (g)	7.9g	1.5g
Sodium (mg)	1525mg	283mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3711kJ (887Cal)	630kJ (151Cal)
Protein (g)	32.5g	5.5g
Fat, total (g)	46g	7.8g
- saturated (g)	22.4g	3.8g
Carbohydrate (g)	85g	14.4g
- sugars (g)	7.9g	1.3g
Sodium (mg)	1924mg	327mg

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 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



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Thinly slice **button mushrooms**. Cut **courgette** into bite-sized chunks. Finely chop **garlic**. Pick **thyme** leaves.



Prep the salad

- While the risotto is baking, grate **carrot**. Roughly chop **cucumber**.
- In a medium bowl, combine a drizzle of **vinegar** and **olive oil**, then season with **salt** and **pepper**. Add **mixed salad leaves**, **carrot** and **cucumber**. Set aside.



Start the risotto

- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **diced bacon**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **courgette**, **mushrooms** and 1/2 the **butter** and cook, stirring, until tender, **4-6 minutes**.
- Add **garlic**, **thyme**, **garlic & herb seasoning** and **arborio rice** and cook, stirring, until fragrant, **1-2 minutes**.

Custom Recipe: If you've ordered double the diced bacon, cook in batches for best results!



Finish the risotto

- When the risotto is done, stir through **grated Parmesan cheese** and remaining **butter**. Season to taste.

TIP: Stir through a splash of water if the risotto looks dry.



Bake the risotto

- Add the **water** and **chicken-style stock powder** to the pan, then bring to the boil.
- Transfer **risotto mixture** to a baking dish. Cover tightly with foil, then bake until liquid is absorbed and rice is 'al dente', **24-28 minutes**.

TIP: 'Al dente' rice is cooked through but still has a bit of firmness in the middle.



Serve up

- Toss salad to combine.
- Divide bacon, mushroom and thyme risotto between bowls.
- Serve with cucumber salad. Enjoy!

Rate your recipe

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