

# Easy Bacon & Mushroom Risotto

with Leafy Pear Salad

Grab your Meal Kit with this symbol



Leek



Portobello Mushrooms



Garlic Paste



Arborio Rice



Garlic & Herb Seasoning



Chicken-Style Stock Powder



Pear



Mixed Salad Leaves



Diced Bacon



Grated Parmesan Cheese



### Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: **15-25 mins**  
Ready in: **40-50 mins**

Finishing tonight's risotto in the oven means minimal elbow work, and maximum flavour, with the starchy, short grain rice soaking up the flavours from the salty, umami-rich bacon and meaty mushrooms like a treat. Stir through the Parmesan cheese once the risotto is done for a subtly sharp and tangy depth of flavour.

### Pantry items

Olive Oil, Butter, Balsamic Vinegar



## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Large deep frying pan · Medium or large baking dish

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
leek	1	2
portabello mushrooms	1 packet	1 packet
diced bacon	1 packet	1 packet
garlic paste	1 packet	1 packet
arborio rice	1 packet	1 packet
<b>boiling water*</b>	2 cups	4 cups
garlic & herb seasoning	1 sachet	1 sachet
chicken-style stock powder	1 sachet (5g)	1 sachet (10g)
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
<b>butter*</b>	20g	40g
pear	½	1
mixed salad leaves	1 small bag	1 medium bag
<b>balsamic vinegar*</b>	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2928kJ (699Cal)	755kJ (180Cal)
Protein (g)	24.6g	6.3g
Fat, total (g)	25.3g	6.5g
- saturated (g)	12.8g	3.3g
Carbohydrate (g)	90.6g	23.4g
- sugars (g)	8.3g	2.1g
Sodium (mg)	1470mg	379mg

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.

1



## Start the risotto

- Preheat oven to **220°C/200°C fan-forced**. Boil the kettle. Thinly slice **leek** and **portabello mushrooms**.
- In a large deep frying pan, heat a drizzle of **olive oil** over high heat. Cook **mushrooms** until slightly softened and browned, **3-4 minutes**.
- Add **diced bacon** and **leek**, breaking bacon up with a spoon, until starting to brown, **3-4 minutes**.
- Add **garlic paste** and **arborio rice** and cook, stirring, until fragrant, **1-2 minutes**.
- Add the **boiling water** (2 cups for 2 people / 4 cups for 4 people), **garlic & herb seasoning** and **chicken-style stock powder**, then bring to the boil.

3



## Make the salad

- While risotto is baking, thinly slice **pear** (see ingredients).
- When the risotto is almost ready, combine **mixed salad leaves**, **pear** and a drizzle of **balsamic vinegar** and **olive oil** in a large bowl. Toss to coat. Season to taste with **salt** and **pepper**.

2



## Finish the risotto

- Transfer **risotto** to a baking dish.
- Cover tightly with foil. Bake until liquid is absorbed and rice is 'al dente', **24-28 minutes**.
- When the risotto is done, stir through **grated Parmesan cheese** and the **butter**. If needed, add a splash of **water** to loosen. Season with **pepper**.

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

4



## Serve up

- Divide bacon and mushroom risotto between bowls.
- Serve with leafy pear salad. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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