



Bacon & Mushroom Risotto

with Leafy Cucumber Salad

Grab your Meal Kit with this symbol



Onion



Portabello Mushrooms



Lemon



Garlic Paste



Arborio Rice



Garlic & Herb Seasoning



Chicken-Style Stock Powder



Cucumber



Mixed Salad Leaves



Diced Bacon



Grated Parmesan Cheese

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 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
olive oil*	refer to method	refer to method
onion	1 (medium)	1 (large)
portabello mushrooms	2	4
lemon	½	1
diced bacon	1 packet	1 packet
garlic paste	1 packet (15g)	1 packet (30g)
arborio rice	1 packet	1 packet
boiling water*	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 medium packet	1 large packet
butter*	20g	40g
cucumber	1 (medium)	1 (large)
mixed salad leaves	1 small bag	1 medium bag
balsamic vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2836kJ (678Cal)	595kJ (142Cal)
Protein (g)	24.3g	5.1g
Fat, total (g)	25.3g	5.3g
- saturated (g)	12.8g	2.7g
Carbohydrate (g)	84.9g	17.8g
- sugars (g)	6.3g	1.3g
Sodium (mg)	1650mg	346mg

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.

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Start the risotto

- Preheat oven to **220°C/200°C fan-forced**. Boil the kettle. Thinly slice **onion** and **portabello mushrooms**. Cut **lemon** into wedges.
- 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 **onion**, breaking 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.



Make the salad

- While risotto is baking, slice **cucumber** into half-moons.
- When the risotto is almost ready, combine **mixed salad leaves**, **cucumber** and a drizzle of **balsamic vinegar** and **olive oil** in a large bowl. Toss to coat. Season to taste with **salt** and **pepper**.



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**, the **butter** and a squeeze of **lemon juice**. 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.



Serve up

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

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