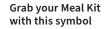


# Baked Porcini Mushroom Risotto

with Rocket & Apple Salad









Mushrooms



Vegetable Stock



**Brown Onion** 





**Button Mushrooms** 













**Rocket Leaves** 



**Grated Parmesan** Cheese

**Pantry items** 

Olive Oil, Butter, Balsamic Vinegar, Honey

### 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 frying pan · Medium or large baking dish

# Ingredients

ingi calcino		
	2 People	4 People
olive oil*	refer to method	refer to method
boiling water*	2 cups	4 cups
dried porcini mushrooms	1 packet	2 packets
vegetable stock powder	1 sachet	2 sachets
brown onion	1 (medium)	1 (large)
button mushrooms	1 packet	1 packet
garlic	2 cloves	4 cloves
butter*	40g	80g
arborio rice	1 packet	2 packets
apple	1	2
pine nuts	1 packet	2 packets
balsamic vinegar*	½ tbs	1 tbs
honey*	½ tsp	1 tsp
rocket leaves	1 bag (30g)	1 bag (60g)
grated Parmesan cheese	1 packet (30g)	1 packet (60g)

<sup>\*</sup>Pantry Items

#### **Nutrition**

Per Serving	Per 100g
3117kJ (745Cal)	868kJ (207Cal)
18.1g	5g
30.9g	8.6g
14.6g	4.1g
94.3g	26.3g
8.5g	2.4g
792mg	220mg
	3117kJ (745Cal) 18.1g 30.9g 14.6g 94.3g 8.5g

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.



# Get prepped

Preheat the oven to 220°C/200°C fan-forced. Boil a kettle of water. Pour the **boiling water** (2 cups for 2 people / 4 cups for 4 people) into a jug, then add the **dried porcini mushrooms** and **vegetable stock powder**. Finely chop the **brown onion**. Thinly slice the **button mushrooms**. Finely chop the **garlic**.



#### Start the risotto

In a large frying pan, heat 1/2 the **butter** and a drizzle of **olive oil** over a medium-high heat. Cook the **onion** and sliced **mushrooms**, stirring, until tender, **5 minutes**. Add the **garlic** and **arborio rice** and cook until fragrant, **1-2 minutes**.



#### Bake the risotto

Pour the **porcini stock mixture** into the frying pan and bring to the boil. Transfer the **risotto** to a baking dish. Cover tightly with foil and bake until the liquid has absorbed and the rice is 'al dente', **24-28 minutes**. Halfway through cooking, stir through a splash of **water**.

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



## Prep the salad

While the risotto is cooking, thinly slice the **apple**. Wipe out the frying pan and return to a mediumhigh heat. Add the **pine nuts** and toast, tossing, until golden, **3-4 minutes**. Set aside. In a medium bowl, combine the **balsamic vinegar**, **honey** and a drizzle of **olive oil**. Season with **salt** and **pepper** and mix well. Add the **rocket leaves** and **apple** to the dressing. Set aside.



## Finish the risotto

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



## Serve up

Toss the salad. Divide the porcini mushroom risotto between bowls and serve with the rocket and apple salad. Garnish with the toasted pine nuts.

# Enjoy!