



# Baked Porcini Mushroom Risotto

with Rocket & Apple Salad

Grab your Meal Kit with this symbol



Dried Porcini Mushrooms



Vegetable Stock Powder



Brown Onion



Button Mushrooms



Garlic



Arborio Rice



Apple



Pine Nuts



Rocket Leaves



Grated Parmesan Cheese

 Hands-on: **30-40 mins**  
Ready in: **50-60 mins**

This simple baked risotto packs two types of mushrooms into its cheesy depths, for the ultimate umami hit. Throw in some toasted pine nuts and a peppery rocket salad to give this rich and decadent dish the boost you didn't know it needed.

### 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

	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)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3117kJ (745Cal)	868kJ (207Cal)
Protein (g)	18.1g	5g
Fat, total (g)	30.9g	8.6g
- saturated (g)	14.6g	4.1g
Carbohydrate (g)	94.3g	26.3g
- sugars (g)	8.5g	2.4g
Sodium (mg)	792mg	220mg

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.



## 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**.



## Prep the salad

While the risotto is cooking, thinly slice the **apple**. Wipe out the frying pan and return to a medium-high 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.



## 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**.



## Finish the risotto

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



## 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.



## 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!