

Bacon, Thyme & Portabello Mushroom Risotto

with Caramelised Onion & Rocket Salad

Grab your Meal Kit with this symbol



Garlic



Portabello Mushrooms



Lemon



Thyme



Diced Bacon



Garlic & Herb Seasoning



Arborio Rice



Vegetable Stock Pot



Brown Onion



Tomato



Rocket Leaves



Grated Parmesan Cheese



Baby Spinach Leaves



Parsley

 Hands-on: 20-30 mins
Ready in: 40-50 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!

Pantry items

Olive Oil, Butter, Balsamic Vinegar, Brown Sugar

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
garlic	2 cloves	4 cloves
portabello mushrooms	1 packet	1 packet
lemon	½	1
thyme	1 bag	1 bag
butter*	30g	60g
diced bacon	1 packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
arborio rice	1 packet	1 packet
water* (for the rice)	2 cups	4 cups
vegetable stock pot	1 medium packet	1 large packet
brown onion	1 (medium)	1 (large)
balsamic vinegar*	1 tbs	2 tbs
water* (for the onion)	½ tbs	1 tbs
brown sugar*	1 tsp	2 tsp
tomato	1	2
rocket leaves	1 bag (30g)	1 bag (60g)
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
baby spinach leaves	1 bag (30g)	1 bag (60g)
parsley	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2832kJ (677Cal)	601kJ (144Cal)
Protein (g)	25g	5.3g
Fat, total (g)	35g	7.4g
- saturated (g)	16.3g	3.5g
Carbohydrate (g)	94.8g	20.1g
- sugars (g)	9.3g	2g
Sodium (mg)	1670mg	354mg

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.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

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Get prepped

Preheat the oven to **220°C/200°C fan-forced**. Finely chop the **garlic**. Thinly slice the **portabello mushrooms**. Slice the **lemon** into wedges. Pick the **thyme** leaves.



Caramelize the onion

While the risotto is baking, thinly slice the **brown onion**. Wipe out the frying pan and return to a medium-high heat with a drizzle of **olive oil**. Cook the **onion**, stirring, until softened, **5-6 minutes**. Reduce the heat to medium. Add the **balsamic vinegar**, **water (for the onion)** and the **brown sugar** and mix well. Cook until dark and sticky, **3-5 minutes**.



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 **diced bacon** and **mushrooms**, breaking up the bacon with a spoon, until tender, **5-6 minutes**. Add the **garlic**, **thyme**, **garlic & herb seasoning** and **arborio rice** and cook, stirring, until fragrant, **1-2 minutes**.



Finish the risotto

While the onion is cooking, cut the **tomato** into wedges. In a large bowl, combine the **tomato**, **rocket leaves** and a drizzle of **balsamic vinegar** and **olive oil**. Season to taste and set aside. When the **risotto** is done, stir through the **grated Parmesan cheese**, remaining **butter**, a squeeze of **lemon juice**, the **caramelised onion** and **baby spinach leaves**. Season to taste.

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



Bake the risotto

Add the **water (for the rice)** and **vegetable stock pot** to the **rice** and bring to the boil. Transfer the **risotto** to a baking dish. Cover tightly with foil and bake until the liquid is absorbed and the rice is 'al dente', **24-28 minutes**.

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



Serve up

Divide the bacon, thyme and portabello mushroom risotto between bowls. Tear over the **parsley** leaves. Serve with the rocket salad and any remaining lemon wedges.

Enjoy!