



Oven-Baked Risotto with Bacon and Mushroom

45 Minutes • 1 of your 5 a day

27



Red Onion



Garlic Clove



Closed Cup
Mushrooms



Tarragon



Lemon



Bacon Lardons



Risotto Rice



Cider Vinegar



Chicken Stock
Paste



Rocket



Grated Hard Italian
Style Cheese

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Kettle, garlic press, fine grater, ovenproof pan, lid, measuring jug and bowl.

Ingredients

	2P	3P	4P
Red Onion**	1	1	1
Garlic Clove**	2	3	4
Closed Cup Mushrooms**	150g	225g	300g
Tarragon**	½ bunch	¾ bunch	1 bunch
Lemon**	½	¾	1
Bacon Lardons**	90g	120g	180g
Risotto Rice	175g	260g	350g
Cider Vinegar 14)	1 sachet	1 sachet	2 sachets
Boiling Water*	450ml	600ml	900ml
Chicken Stock Paste	20g	30g	40g
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Rocket**	40g	80g	80g
Grated Hard Italian Style Cheese** 7) 8)	40g	80g	80g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	354g	100g
Energy (kJ/kcal)	2527 /604	713 /171
Fat (g)	20	6
Sat. Fat (g)	8	2
Carbohydrate (g)	80	23
Sugars (g)	6	2
Protein (g)	24	7
Salt (g)	3.52	0.99

Nutrition for uncooked ingredients based on 2 person recipe.

PersonalPoints™ values based on low-cal cooking spray oil.

Allergens

7) Milk 8) Egg 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Get Prepped

Preheat your oven to 200°C. Fill and boil your kettle. Halve, peel and chop the **red onion** into small pieces. Peel and grate the **garlic** (or use a garlic press). Thinly slice the **mushrooms**. Pick the **tarragon leaves** from their stalks (see ingredients for amount) and finely chop (discard the stalks). Zest and halve the **lemon**.



Make the Risotto

Stir in the **cooked mushrooms** and **garlic**, cook until fragrant, 1 min. Stir in the **risotto rice** and cook until the edges of the **rice** are translucent, 1-2 mins. Add the **cider vinegar** and allow it to evaporate completely before adding the **boiling water** (see ingredients for amount) and **chicken stock paste**. Stir well to combine. Bring back up to the boil, then pop a lid on the pan (or cover with foil) and bake on the middle shelf of your oven until the **rice** is cooked and the **water** has been absorbed, 20-25 mins.



Cook the Mushrooms

Put a large ovenproof pan on medium heat (if you don't have an ovenproof pan, use a normal saucepan and transfer to an ovenproof dish later). Add a drizzle of **oil**. When hot, add the **mushrooms** and season with **salt** and **pepper**. Cook until browned, 5-6 mins, then remove to a bowl.



Dress the Salad

When the **risotto** is ready, remove from your oven and leave it to cool slightly. Meanwhile, make the **salad**. In a large bowl, mix a squeeze of **lemon juice** with the **sugar** and **olive oil for the dressing** (see ingredients for both amounts). Season with **salt** and **pepper**. Add the **rocket** and toss to coat.



Fry the Bacon

Pop you (now empty) pan back on medium-high heat. Add the **onion** and **bacon lardons** and cook until the **onion** is soft and the **lardons** are nicely browned, 5-7 mins, stirring occasionally. **IMPORTANT:** Wash your hands after handling raw meat. Cook lardons thoroughly.



Season and Serve

Take the lid off the **risotto** and stir in a knob of **butter** (if you have any) and **three quarters** of the **hard Italian style cheese**. Add a splash of **water** if it needs it. Stir in a pinch of **lemon zest**, a little **lemon juice** and the **tarragon**. Add more **salt, pepper** or **lemon zest** and **juice** if needed. Serve the **risotto** in bowls with some **salad** on top and a final sprinkling of **cheese**.

Enjoy!

Scan to get your exact PersonalPoints™ value



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