



BACON & MUSHROOM RISOTTO

with Thyme, Parmesan & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Button Mushrooms



2 | 4
Scallions



2 Cloves | 4 Cloves
Garlic



4 oz | 8 oz
Bacon



1 tsp | 1 tsp
Dried Thyme



3/4 Cup | 1 1/2 Cups
Arborio Rice



1/2 oz | 1 oz
Vidalia Onion
Paste



1 | 2
Chicken Stock
Concentrate



1 oz | 2 oz
Cheese Roux
Concentrate
Contains: Milk



1 1/2 TBSP | 3 TBSP
Sour Cream
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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HELLO

VIDALIA ONION PASTE

Savory sweet and umami packed, this ingredient adds oniony depth (fast!).

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 840



STIR IT UP

Risotto needs a little TLC to become creamy and tender. Keep stirring as it simmers, adding stock in intervals.

BUST OUT

- Medium pot
- Paper towels
- Baking sheet
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. In a medium pot, bring **5 cups water** to a boil (use a large pot and 8 cups water for 4 servings), then reduce to a low simmer. (You'll use the water in Step 4.) **Wash and dry produce.**
- Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**.



2 COOK BACON & MUSHROOMS

- Place **bacon*** on one side of a baking sheet; toss **mushrooms** on empty side with a **drizzle of oil**, **half the thyme** (all for 4 servings), **salt**, and **pepper**. Roast on top rack until bacon is browned and crispy and mushrooms are tender, 15-20 minutes.
- Transfer bacon to a paper-towel-lined plate. Once cool enough to handle, roughly chop.



3 START RISOTTO

- While bacon and mushrooms roast, heat a **drizzle of olive oil** in a large pan over medium heat. Add **scallion whites**; cook, stirring, until fragrant, 1 minute.
- Add **garlic**, **rice**, **Vidalia onion paste**, and **1 TBSP butter** (2 TBSP for 4 servings). Cook, stirring, until garlic is fragrant and rice is translucent at the edges, 1-2 minutes. Season with **salt** and **pepper**.



4 COOK RISOTTO

- Add **½ cup simmering water** and **stock concentrate** to pan with **rice mixture**; stir until liquid has mostly absorbed.
- Repeat with remaining simmering water—adding ½ cup at a time and stirring until liquid has mostly absorbed—until rice is al dente and risotto is creamy, 25-30 minutes. **TIP: Depending on the size of your pan, you may need a little more or a little less liquid. If you prefer your risotto more al dente, cook for less time.**



5 FINISH RISOTTO

- Once **risotto** is done, stir in **cheese roux**, **sour cream**, and **1 TBSP butter** (2 TBSP for 4 servings) until creamy and combined.
- Stir in **mushrooms**, **half the chopped bacon**, and **half the Parmesan**. Taste and season with **salt** and **pepper**. **TIP: Risotto should be a little loose and saucy right before serving; it will thicken as it cools. If too thick, add a splash of water.**



6 SERVE

- Divide **risotto** between bowls. Top with **scallion greens**, **remaining chopped bacon**, and **remaining Parmesan**. Serve.

*Bacon is fully cooked when internal temperature reaches 145°.