

INGREDIENTS

2 PERSON | 4 PERSON



Button Mushrooms



Scallions



2 Cloves | 4 Cloves Garlic



4 oz | 8 oz



1tsp 1tsp Dried Thyme



3⁄4 Cup | 11⁄2 Cups Arborio Rice



Vidalia Onion Paste



Chicken Stock Concentrate



1 oz | 2 oz Cheese Roux Concentrate Contains: Milk



1½ TBSP | 3 TBSP Sour Cream Contains: Milk



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



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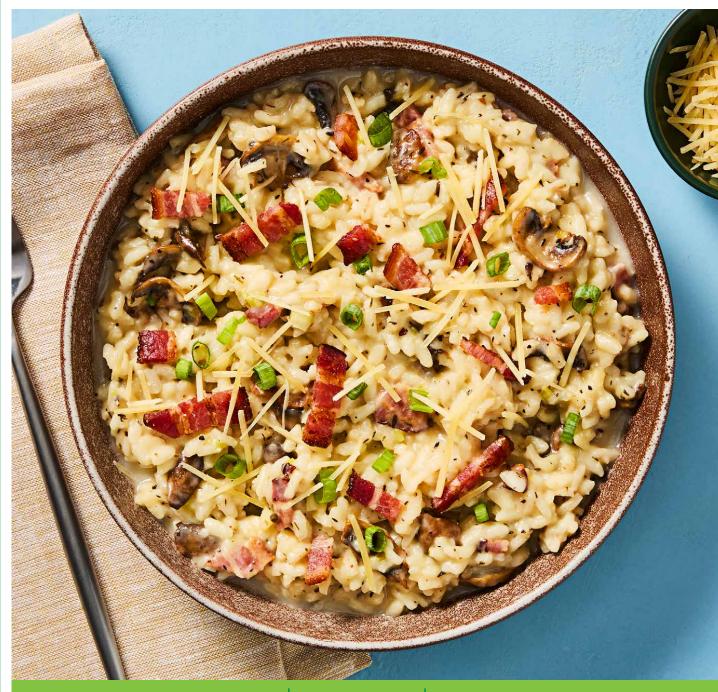
HELLO

VIDALIA ONION PASTE

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

BACON & MUSHROOM RISOTTO

with Thyme, Parmesan & Scallions



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

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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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.