



Bacon, Mushroom & Sage Risotto

with Pear Salad

Grab your Meal Kit with this symbol



Brown Onion



Button Mushrooms



Garlic



Sage



Diced Bacon



Garlic & Herb Seasoning



Arborio Rice



Chicken-Style Stock Powder



Pear



Cucumber



Mixed Salad Leaves



Grated Parmesan Cheese

Hands-on: **20-30 mins**
Ready in: **35-45 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

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
brown onion	1 (medium)	1 (large)
button mushrooms	1 packet	1 packet
garlic	2 cloves	4 cloves
sage	1 bag	1 bag
diced bacon	1 packet	1 packet
butter*	40g	80g
garlic & herb seasoning	1 sachet	1 sachet
arborio rice	1 packet	1 packet
water*	2 cups	4 cups
chicken-style stock powder	1 sachet (5g)	1 sachet (10g)
pear	1	2
cucumber	1 (medium)	1 (large)
balsamic vinegar*	1 tsp	2 tsp
mixed salad 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)	3373kJ (806Cal)	724kJ (173Cal)
Protein (g)	24.3g	5.2g
Fat, total (g)	33.5g	7.2g
- saturated (g)	18.1g	3.9g
Carbohydrate (g)	97.8g	21g
- sugars (g)	9.7g	2.1g
Sodium (mg)	1503mg	322mg

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.



Get prepped

Preheat the oven to **220°C/200°C fan-forced**. Finely chop the **brown onion**. Thinly slice the **button mushrooms**. Finely chop the **garlic**. Pick and finely chop the **sage** leaves.



Prep the salad

When the risotto has **5 minutes** cook time remaining, thinly slice the **pear**. Thinly slice the **cucumber** into half-moons. In a medium bowl, combine the **balsamic vinegar**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Add the **mixed salad leaves**, **pear** and **cucumber**. Set aside.



Start the risotto

Heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Cook the **diced bacon**, breaking up with a spoon, until just browned, **3-4 minutes**. Add the **onion**, **mushrooms** and **1/2 the butter** and cook, stirring, until tender, **4-6 minutes**. Add the **garlic**, **sage**, **garlic & herb seasoning** and **arborio rice** and cook, stirring, 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.

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



Bake the risotto

Add the **water** and **chicken-style stock powder** to the pan 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' rice is cooked through but still has a bit of firmness in the middle.



Serve up

Toss the salad to coat. Divide the **bacon**, **mushroom** and **sage risotto** between bowls. Serve with the **pear salad**.

Enjoy!