BACON & SCALLOP MUSHROOM RISOTTO

with Parsley & Lemon Wedges

PREMIUM PICKS

PREP: 10 MIN | COOK: 45 MIN | CALORIES: 1030

INGREDIENTS

2 PERSON | 4 PERSON

- **2 | 4** Chicken Stock Concentrates
- **4 oz | 8 oz** Bacon
- **1 Clove | 2 Cloves** Garlic
- **1 | 2** Shallot
- **¾ Cup | 1½ Cups** Arborio Rice
- **4 oz | 8 oz** Button Mushrooms
- **1 | 2** Lemon
- **¼ oz | ½ oz** Parsley
- **½ Cup | 1 Cup** Italian Cheese Blend
  Contains: Milk
- **10 oz | 20 oz** Scallops
  Contains: Shellfish

HELLO

SCALLOPS

Scallops, known for their sweet flavor and tender texture, give risotto a delicious upgrade.

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HELLO FRESH

STIR IT UP

Risotto needs a little TLC to become creamy and evenly tender. Don't forget to check in on it and stir while it simmers, adding stock in intervals along the way.

BUST OUT

- Medium pot
- 2 Large pans
- Paper towels
- Zester
- Kosher salt
- Black pepper
- Cooking oil (**4 tsp** | **4 tsp**)
- Butter (**2 TBSP** | **4 TBSP**)
  Contains: Milk

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

1 SIMMER STOCK & COOK BACON

- In a medium pot, combine **5 cups water** (8 cups for 4 servings) and **stock concentrates**. Bring to a boil, then reduce to a low simmer. (You'll use the simmering stock in step 3.)
- Heat a large, dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Turn off heat; transfer bacon to a paper-towel-lined plate. Once cool enough to handle, roughly chop. Wipe out pan.

2 START PREP

- While bacon cooks, **wash and dry produce**.
- Peel and very thinly slice **garlic**. Halve, peel, and mince **shallot**.

3 COOK RISOTTO

- Heat a **drizzle of oil** in a second large pan over medium heat. Add **garlic** and **shallot**; cook, stirring, until softened, 1 minute.
- Add **rice**; stir until translucent, 1-2 minutes.
- Add **1 cup stock** (1½ cups for 4 servings); stir until liquid has mostly absorbed. Repeat with remaining stock—adding ½ cup at a time and stirring until liquid has mostly absorbed—until rice is al dente and mixture is creamy, 18-20 minutes. TIP: Depending on the size of your pan, you may need a little more or a little less liquid.

4 FINISH PREP & COOK

- While risotto cooks, trim and slice **mushrooms** into ¼-inch-thick pieces (skip if your mushrooms are pre-sliced!). Zest and quarter **lemon**. Pick **parsley** leaves from stems; roughly chop leaves.
- Heat a **drizzle of oil** in pan used for bacon over medium-high heat. Add **mushrooms**; season with **salt** and **pepper**. Cook, stirring, until browned and crisp, 6-8 minutes.
- Turn off heat; remove from pan and set aside.

5 COOK SCALLOPS

- Pat **scallops*** dry with paper towels; season generously all over with **salt** and **pepper**.
- Once mushrooms are done, heat a **large drizzle of oil** in same pan over medium-high heat. Add scallops; cook, stirring occasionally, until browned and cooked through, 2-3 minutes.
- Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted.

6 FINISH & SERVE

- Once **risotto** is done, stir in **mushrooms**, **lemon zest**, a **squeeze of lemon juice**, **half the bacon**, **half the cheese**, and **1 TBSP butter** (2 TBSP for 4 servings). Season with **salt** and **pepper**. Add more lemon juice if desired.
- Divide risotto between bowls; top with **scallops**, remaining bacon, and remaining cheese. Garnish with **parsley**. Serve with remaining **lemon wedges** on the side.

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