



BACON & SCALLOP MUSHROOM RISOTTO

with Parsley & Lemon Wedges

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



6 TBSP | 12 TBSP
Parmesan Cheese
Contains: Milk



10 oz | 20 oz
Scallops
Contains: Shellfish



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

SCALLOPS

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

PREP: 10 MIN | COOK: 45 MIN | CALORIES: 1000



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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com

*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.



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.



2 START PREP

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



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.



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.**



6 FINISH & SERVE

- Once **risotto** is done, stir in **mushrooms**, **lemon zest**, a **squeeze of lemon juice**, **half the bacon**, **half the Parmesan**, 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 Parmesan. Garnish with **parsley**. Serve with remaining **lemon wedges** on the side.