

Caramelised Bacon & Mushroom Risotto

with Apple & Walnut Salad

Grab your Meal Kit with this symbol



 Hands-on: 20-30 mins
Ready in: 40-50 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, Brown Sugar, 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
leek	1	2
garlic	3 cloves	6 cloves
button mushrooms	1 packet	1 packet
diced bacon	1 packet	1 packet
brown sugar*	1 tsp	2 tsp
garlic & herb seasoning	1 sachet	1 sachet
arborio rice	1 packet	1 packet
water*	2 cups	4 cups
chicken-style stock powder	1 sachet	2 sachets
	(10g)	(20g)
butter*	20g	40g
grated Parmesan cheese	1 packet	2 packets
	(60g)	(120g)
apple	1	2
walnuts	1 packet	2 packets
balsamic vinegar*	drizzle	drizzle
mixed salad leaves	1 bag	1 bag
	(30g)	(60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3055kJ (730Cal)	687kJ (164Cal)
Protein (g)	32.3g	7.3g
Fat, total (g)	37.3g	8.4g
- saturated (g)	16.1g	3.6g
Carbohydrate (g)	95.5g	21.5g
- sugars (g)	12.2g	2.7g
Sodium (mg)	2044mg	460mg

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**. Thinly slice the white and light green parts of the **leek**. Finely chop the **garlic**. Thinly slice the **button mushrooms**.



Bake the risotto

Transfer the **risotto** to a baking dish. Cover tightly with foil, then bake until the liquid is absorbed and the rice is 'al dente', **24-28 minutes**. When the risotto is done, remove from the oven, then stir through the **butter** and **grated Parmesan cheese**. Season to taste.

TIP: 'Al dente' rice is cooked through but still slightly firm in the centre.

TIP: Stir through a splash of water to loosen the risotto if needed.



Cook the bacon

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **diced bacon**, breaking up with a spoon, until golden, **3-5 minutes**. Add the **brown sugar** and a splash of **water** and cook until caramelised, **1-2 minutes**. Transfer to a plate lined with paper towel.



Make the salad

When the risotto has **5 minutes** cook time remaining, thinly slice the **apple**. Roughly chop the **walnuts**. In a medium bowl, combine a drizzle of **balsamic vinegar** and **olive oil**. Season, then add the **mixed salad leaves**, **apple** and **walnuts**. Toss to combine.



Start the risotto

Wipe out the frying pan, then return to a medium-high heat with a drizzle of **olive oil**. Cook the **leek** and **mushrooms** until browned, **6-8 minutes**. Add the **garlic** and cook until fragrant, **1 minute**. Add the **garlic & herb seasoning** and **arborio rice** and stir to coat. Add the **water** and **chicken-style stock powder** and bring to the boil. Stir to combine.



Serve up

Divide the mushroom risotto between bowls. Top with the caramelised bacon. Serve with the apple and walnut salad.

Enjoy!