



# Mushroom and Bacon Risotto

with Mangetout and Leek

N° 11

**FAMILY** Hands on Time: 35 Minutes • Total Time: 40 Minutes • 2 of your 5 a day



Leek



Closed Cup Mushrooms



Garlic Clove



Flat Leaf Parsley



Vegetable Stock Powder



Bacon Lardons



Arborio Rice



Cider Vinegar



Mangetout



Unsalted Butter



Hard Italian Style Grated Cheese

## Before you start

Our fruit, veggies and herbs need a wash before you use them!

### Basic cooking tools you will need:

Fine Grater (or Garlic Press), Measuring Jug, Large Saucepan, Large Frying Pan, Ladle and Colander.

### Ingredients

	2P	3P	4P
Leek**	1	1	2
Closed Cup Mushrooms**	1 small punnet	1 small punnet	1 large punnet
Garlic Clove**	1 clove	1 clove	2 cloves
Flat Leaf Parsley**	1 bunch	1 bunch	1 bunch
Water for the Stock*	750ml	1.2ltr	1.5ltr
Vegetable Stock Powder 10)	2 sachets	3 sachets	3 sachets
Bacon Lardons**	60g	90g	120g
Arborio Rice	175g	260g	350g
Cider Vinegar 14)	1 sachet	2 sachets	2 sachets
Mangetout**	1 pack	1 pack	1 pack
Unsalted Butter 7)**	30g	45g	60g
Hard Italian Style Grated Cheese 7) 8)**	1 sachet	1½ sachets	2 sachets

\*Not Included \*\* Store in the Fridge

### Nutrition

	Per serving	Per 100g
for uncooked ingredients	410g	100g
Energy (kJ/kcal)	2703/646	660/158
Fat (g)	25	6
Sat. Fat (g)	14	3
Carbohydrate (g)	79	19
Sugars (g)	6	2
Protein (g)	25	6
Salt (g)	2.66	0.65

Nutrition for uncooked ingredients based on 2 person recipe.

### Allergens

7) Milk 8) Egg 10) Celery 14) Sulphites

Wash your hands before and after handling ingredients. Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

### Contact

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps

HelloFresh UK  
The Fresh Farm  
60 Worship St, London EC2A 2EZ

You can recycle me!



Packed in the UK



## 1. Chop the Veg

Trim the root and the dark green leafy part from the **leek**. Halve lengthways and thinly slice. Thinly slice the **mushrooms**. Peel and grate the **garlic** (or use a garlic press). Roughly chop the **parsley** (stalks and all).



## 4. Cook the Risotto

Stir a ladle of **hot stock** into the **rice**. When the **stock** has been absorbed by the **rice**, stir in another ladle of **stock**. Keep the pan on medium heat and continue stirring in **stock**, letting it absorb each time. The cooking time should take 20-25 mins and your **risotto** is done when your **rice** is 'al dente' - cooked through but with a tiny bit of firmness left in the middle.



## 2. Soften the Veg

Pour the **water** (see ingredients for amount) into a saucepan. Add the **vegetable stock powder**, then bring to the boil and stir to dissolve. Lower the heat. Meanwhile, heat a drizzle of **oil** in a large saucepan on medium heat. Once hot, add the **bacon lardons** and cook until golden, 3-4 mins. **IMPORTANT:** Cook the **bacon throughout**. Add the **mushrooms** and **leek** to the **bacon** and stir-fry until softened, another 5 mins. Add the **garlic** and cook for 1 minute more.



## 5. Cook the Mangetout

When the **risotto** has 5 mins left, add the **mangetout** to the pan of **boiling water** along with ¼ tsp of **salt**. Cook for 3-4 mins, until just tender, then drain in a colander.



## 3. Add the Rice

Add the **arborio rice** to the pan and cook over medium-low heat for 3 mins, stirring occasionally. Add the **cider vinegar**, stir together and allow it to evaporate. Bring another saucepan of **water** to the boil for the mangetout.



## 6. Finish and Serve

Once cooked, remove the **risotto** from the heat. Stir in the **butter**, **half the parsley** and **three quarters of the hard Italian style cheese** along with the **mangetout**. Season to taste with **salt** and **pepper**. Serve your **risotto** in deep bowls with the rest of the **hard Italian style cheese** and **parsley** scattered on top.

Enjoy!

**There may be changes to ingredients in recipes:**

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:** You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.