



Oven-baked Bacon Risotto

with torn mozzarella and basil garnish

Classic 40-45 mins

1



Bacon Lardons



Mushrooms



Risotto Rice



Chicken Stock



Onion



Basil



Balsamic Glaze



Italian Herbs



Mozzarella

Pantry Items: Water, Salt, Pepper, Oil, Butter (optional)

Before you start

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

Cooking tools you will need

Large Oven-Proof Pan

Ingredients

	2P	4P
Bacon Lardons	100 g	200 g
Mushrooms	125 g	250 g
Risotto Rice	225 g	450 g
Chicken Stock	1 sachet	2 sachets
Onion	1 unit	2 units
Basil	5 g	10 g
Balsamic Glaze	2 sachets	4 sachets
Italian Herbs	½ sachet	1 sachet
Mozzarella	125 g	250 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	360 g	100 g
Energy (kJ/kcal)	3107.1 kJ/ 742.6 kcal	863.1 kJ/ 206.3 kcal
Fat (g)	21.5 g	6 g
Sat. Fat (g)	10.1 g	2.8 g
Carbohydrate (g)	105.3 g	29.3 g
Sugars (g)	12.1 g	3.4 g
Protein (g)	30.8 g	8.5 g
Salt (g)	3.2 g	0.9 g

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

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

Contact

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Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Dilute the **stock** in 500ml hot **water** (double for 4p).
- Halve, peel and thinly slice the **onion**.
- Quarter the **mushrooms**.



Bake the Risotto

- Add the warm **stock** to the pan and stir well to combine.
- Bring back up to the boil.
- Pop a lid on the pan (or cover with foil) and bake in the oven until the **rice** is cooked and the **water** has been absorbed, 30-35 mins.



Fry the Veg

- Place a large, wide-bottomed ovenproof pan over medium heat with a drizzle of **oil**.
- When the **oil** is hot, fry the **onion, mushrooms** and **bacon**.
- Cook until softened, stirring occasionally, 4-5 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.

TIP: If you don't have an ovenproof pan use a normal pot or pan and transfer risotto to an ovenproof dish before placing in the oven.



Finishing Touches

- When risotto is cooked, remove from the oven and stir in a knob of **butter** (if you have some).
- Season to taste with **salt** and **pepper**.
- Pick half the **basil** leaves (double for 4p) then roughly tear (discard the stalks).

TIP: Add a splash of water if needed.



Add the Rice

- Add half the dried **Italian herbs** (double for 4p) and the **risotto rice** to the pan.
- Stir to cook until the edges of the **rice** are translucent, 1-2 mins.



Dish Up

- Divide risotto between bowls.
- Roughly tear **mozzarella** and add on top.
- Sprinkle on torn **basil** leaves and cracked **pepper** to taste.
- Finish off with a drizzle of **balsamic glaze**.

Enjoy!