



Oven-baked Bacon Risotto

with chilli flakes and fresh parsley

Family 40-45 mins • Optional spice

4



Bacon Lardons



Risotto Rice



Chicken Stock



Onion



Parsley



Italian Herbs



Mushrooms



Lemon



Grated Italian Style Hard Cheese



Dried Chilli Flakes

Before you start

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

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Large oven-proof pan

Ingredients

	2P	4P
Bacon Lardons	100 g	200 g
Risotto Rice	225 g	450 g
Chicken Stock	2 sachets	4 sachets
Onion	1 unit	2 units
Parsley	5 g	10 g
Italian Herbs	½ sachet	1 sachet
Mushrooms	125 g	250 g
Lemon	1 unit	2 units
Grated Italian Style Hard Cheese	50 g	100 g
Dried Chilli Flakes	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	360.5 g	100 g
Energy (kJ/kcal)	2845.1 kJ/ 684 kcal	789.2 kJ/ 189 kcal
Fat (g)	18.6 g	5.2 g
Sat. Fat (g)	8.7 g	2.4 g
Carbohydrate (g)	102.2 g	28.3 g
Sugars (g)	5.8 g	1.6 g
Protein (g)	27.2 g	7.5 g
Salt (g)	2.9 g	0.8 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.

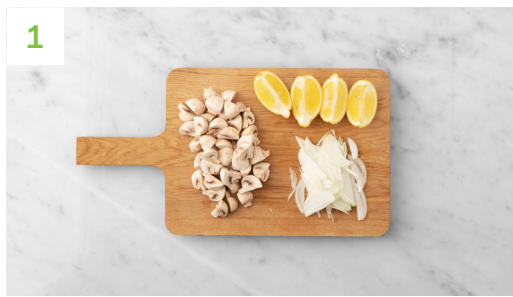
Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

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Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Fill and boil your kettle.
- Halve, peel and thinly slice the **onion**.
- Thinly slice the **mushrooms**.
- Zest the **lemon**. Chop into 4 wedges.



Bake the Risotto

- Add 500ml boiled **water**, **half** the **Italian herbs** (double for 4p) and the **chicken stock powder**.
- Stir well to combine.
- Bring back up to the boil, then pop a lid on the pan (or cover with foil) and bake on the middle shelf of your oven until the **rice** is cooked and the **water** has been absorbed, 20-25 mins.



Char the Mushrooms

- Place a large, wide-bottom ovenproof pan over medium heat with a drizzle of **oil**.
- Once the pan is hot, add the **mushrooms** and season with **salt** and **pepper**.
- Cook until browned, stirring occasionally, 5-6 mins.
- Transfer the **mushrooms** to a bowl and set aside.

TIP: If you don't have an ovenproof pan use a normal one and transfer risotto to an oven dish before baking.



Finishing Touches

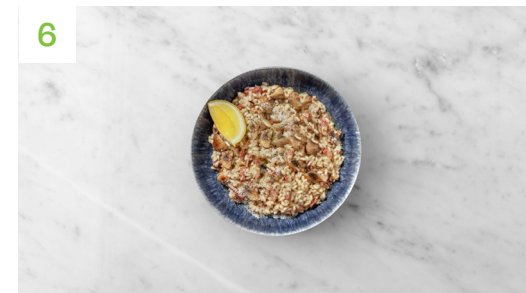
- When the risotto is ready, remove it from the oven.
- Stir in a knob of **butter** (if you have any) and three-quarters of the **hard Italian style cheese**.
- Stir in a pinch of **lemon** zest and squeeze in some **lemon** juice.
- Add more **salt**, **pepper** or **lemon** zest and juice if needed.
- Roughly chop the **parsley** (stalks and all).

TIP: Add a splash of water if it's too dry.



Add the Rice

- Pop your (now empty) pan back on medium-high heat and add the **onion** and **bacon lardons**.
- Cook, stirring occasionally, until the **onion** has softened and the lardons are browned, 5-7 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.
- Stir the cooked **mushrooms** and **risotto rice** into the pan and cook until the edges of the **rice** are translucent, 1-2 mins.



Garnish and Serve

- Serve your **bacon** and **mushroom** risotto in bowls.
- Top with the **parsley** and remaining **cheese**.
- Add **dried chilli flakes** to taste (use less if you don't like spice).
- Serve any remaining **lemon** wedges alongside.

Enjoy!