



# Roasted Mushroom Risotto

with Goat Cheese

Veggie 40 Minutes



**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to add bacon, simply follow the instructions on the back of this card and you're set. Happy cooking!



Bacon



Mixed Mushrooms



White Cooking Wine



Garlic Salt



Arborio Rice



Thyme



Goat Cheese



Vegetable Broth Concentrate



Almonds, sliced



Mirepoix



Green Peas

HELLO MIXED MUSHROOMS

*A delicious, savoury combo of cremini, button and velvet oyster mushrooms!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, tongs, medium pot, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Mixed Mushrooms	200 g	400 g
Bacon	200 g	400 g
White Cooking Wine	4 tbsp	8 tbsp
Garlic Salt	1 tsp	2 tsp
Arborio Rice	¾ cup	1 ½ cups
Thyme	7 g	7 g
Goat Cheese	56 g	112 g
Vegetable Broth Concentrate	2	4
Almonds, sliced	28 g	56 g
Mirepoix	113 g	227 g
Green Peas	56 g	113 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



## Make broth

- Combine **2 ¾ cups water** (5 ½ cups for 4 ppl), **half the thyme stems** (use all for 4 ppl) and **broth concentrates** in a medium pot.
- Cover, then bring to a boil over medium-high heat.
- Once boiling, reduce heat to medium-low, still covered.



## Cook risotto

- Carefully add **broth** and **peas** to the pan with **rice mixture**.
- Reduce heat to medium. Cook, stirring occasionally, until **broth** is absorbed and **rice** is tender, 20-23 min.
- Using tongs, carefully remove thyme stems from **risotto**.
- Reduce heat to low.



## Toast almonds

- While **broth** comes to a boil, heat a large non-stick pan over medium-high heat.
- When hot, add **almonds** to the dry pan.
- Toast, stirring often, until golden-brown, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)
- Transfer **almonds** to a plate.



## Prep and roast mushrooms

- Meanwhile, quarter **mushrooms**.
- Add **mushrooms** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **half the garlic salt** and **pepper**, then toss to coat.
- Roast **mushrooms** in the **middle** of the oven until fork-tender, 14-16 min.

While **mushrooms** roast, arrange **bacon strips** in a single layer on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets.) Roast **bacon** in the **bottom** of the oven until crispy and cooked through, 10-12 min.\*\* (**NOTE:** For 4 ppl, roast bacon in the top and bottom of the oven, rotating sheets halfway through.) Transfer **bacon** to a paper-lined plate.



## Start risotto

- Add **2 tbsp butter** (dbl for 4 ppl) to the same pan, then swirl the pan until melted.
- Add **mirepoix**. Cook, stirring occasionally, until softened, 3-4 min. Season with **salt**.
- Add **rice** and **cooking wine**. Cook, stirring often, until **wine** is absorbed, 2-3 min.



## Finish and serve

- Stir **mushrooms** and **goat cheese** into **risotto**. Cook, stirring often, until **cheese** melts, 2-3 min.
- Season with **remaining garlic salt** and **pepper**, to taste.
- Divide **risotto** between plates.
- Sprinkle **almonds** over top.

Crumble or cut **bacon** into ½-inch pieces. Sprinkle **bacon** over plated **risotto**.

## Dinner Solved!