

Bacon and Mushroom Risotto with Roast Onions

Ingredients

- 500g risotto rice
- Tesco garlic and herb cream cheese
- 300g mushrooms
- 300g smoked bacon
- 4 Onions
- 2 Stock cubes
- White wine (if you have some lying about)
- Oil
- Salt and pepper

Method

1. Make up the stock cubes as per instructions.
2. Peel the onions, dice one, and cut the other 3 into wedges through the root so they hold together.
3. Slice the mushrooms and dice the bacon.
4. Add a little oil to a large pan, place on a medium heat and add the bacon and diced onion, then cook with no colour.
5. Add the rice and cook until the grains of rice start to go opaque, at this stage add the wine. You should hear a sizzle sound.
6. Add the sliced mushrooms, then add a small amount of the stock (just enough to cover) and stir regularly until the stock is absorbed. Then add a bit more stock and repeat until the rice is just cooked.
7. While you are doing this, fry the onion wedges in a little oil then transfer to a hot oven until roasted soft and lightly charred.
8. When the rice is cooked through, remove it from the heat and let sit for about 2 minutes. Check the consistency, if it is too thick and a little more hot stock. Note; when you pull a spoon through the rice it should fall back in on itself.
9. Stir in the cream cheese, taste, and season.