

Bacon, mixed Mushroom and Rocket Risotto

Feeds: 2
Time to Cook: Approx 35 mins

Take

Rashers lean Sweet Cure back bacon
Oil
Onion
Risotto rice
Mixed Mushrooms
Stock
Black pepper
Asparagus
Rocket leaves
Parmesan cheese



Make

Heat **5ml (1tsp) olive oil** in a saucepan and cook **6-8 rashers lean Sweet Cure back bacon**, cut into large pieces, with **1 onion**, chopped and **150g (5oz) risotto (Arborio) rice** for 2-3 minutes.

Add **50g (2oz) mixed mushrooms**, **600ml (1pt) pork stock**, and bring to the boil, season and simmer gently for approximately 30 minutes or until the rice is cooked and all the liquid absorbed. (Add a little more stock if you wish to achieve your desired texture/consistency.)

Add **100g (4oz) asparagus**, roughly broken into large pieces, top with **rocket leaves** and grated **parmesan cheese** and serve.