

## Chicken, Bacon & Mushroom Risotto

*Dairy & Alcohol Free*

### *Ingredients*

- 4 Rashers of Bacon
- 3 Chicken Breasts
- 20g Butter
- Black Pepper
- 1.5L Chicken Stock
- 200g Mushrooms
- 1TBS Olive Oil
- 1 Garlic Clove
- 1 White Onion
- 250g Arborio Risotto Rice



### *Method*

Step 1: Heat 1TBS Olive oil in a pan, cook the bacon until golden. Remove and set aside.

Step 2: Finely chop the chicken, add to the pan and cook until browned and cooked through. Remove and set aside.

Step 3: Add the butter to the pan and sauté the onions and garlic until softened.

Step 4: Add the rice and stir until the rice is translucent. Make up the chicken stock and add a quarter of the stock to the pan. Stir and add more stock once most of the liquid has been absorbed.

Step 5: Now add the chicken, bacon and mushrooms and a further quarter of the stock. Continue to stir and once absorbed add more stock.

Step 6: Check the firmness of the rice, add more stock if necessary. Take off the heat and sprinkle with fresh parsley.

(At this point you would usually add parmesan but for a dairy free alternative we don't add the cheese).