

Mushroom Risotto

Italian · Main Course · Medium · 40 min total · Serves 4

Creamy Arborio rice with sautéed mushrooms and Parmesan.

Ingredients

- 1.5 cups Arborio rice
- 12 oz mushrooms (sliced)
- 1 small onion (diced)
- 2 cloves garlic
- 0.5 cup white wine
- 5 cups warm broth
- 0.5 cup Parmesan (grated)
- 2 tbsp butter

Method

1. Sauté mushrooms, set aside.
2. Toast rice with onion. Deglaze with wine.
3. Add broth ladle by ladle, stirring 22 min.
4. Fold in mushrooms, butter, Parmesan.

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