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Wild Mushroom Risotto

From: [Better Homes and Gardens](#)

Mushrooms and onions flavor this classic Italian risotto recipe. Pair it with grilled beef or chicken.



Servings: 2 or 3 servings

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Ingredients

1/4 cup sliced sweet onion
1 tablespoon butter (no substitutes)
1 tablespoon extra-virgin olive oil
1/4 teaspoon fennel seed
6 ounces wild mushrooms (such as lobster, chanterelle, crimini, button, shiitake, and/or oyster*), sliced
1/2 cup Arborio rice
1/2 cup dry white wine
1 cup chicken broth
2 tablespoons snipped fresh basil
Salt
Cracked black pepper
Finely shredded Romano cheese

Directions

1. Cook onion in butter and olive oil in a small skillet for 5 minutes or just until tender. Add fennel seed; cook 1 minute more. Add mushrooms. Cook over medium heat for 10 minutes or until nearly tender.

2. Increase heat to medium-high and add rice. Cook 3 to 4 minutes or until rice is lightly golden, stirring frequently. Carefully pour in half of the wine. Cook and stir for 3 to 5 minutes or until liquid is absorbed. Add the remaining wine, then chicken broth, about 1/2 cup at a time. Continue to cook and stir after each addition until liquid is absorbed before adding more. Cook until all liquid is absorbed and rice is tender (should take about 20 to 25 minutes).

3. To serve, stir in basil. Season to taste with salt, cracked pepper, and Romano cheese. Makes 2 or 3 servings.

Note

If using shiitake or oyster mushrooms, remove tough stems before slicing.

Nutrition Facts

Calories 392, Total Fat 16 g, Saturated Fat 6 g, Cholesterol 23 mg, Sodium 1106 mg, Carbohydrate 56 g, Fiber 2 g, Protein 11 g. Daily Values: Calcium 14%, Iron 31%.