

## **Mushroom Risotto**

### **Ingredients:**

1 1/2 cups Arborio rice  
4 cups chicken or vegetable broth  
1 cup dry white wine (or substitute with additional broth)  
2 tablespoons olive oil  
1 onion, finely chopped  
3 cloves garlic, minced  
1 pound assorted mushrooms (cremini, shiitake, oyster, etc.), sliced  
1/2 cup grated Parmesan cheese  
2 tablespoons butter  
Salt and pepper to taste  
Fresh parsley, chopped (for garnish)

### **Instructions:**

In a saucepan, heat the broth and keep it warm over low heat.

In a large skillet or pot, heat the olive oil over medium heat. Add the chopped onion and cook until it becomes translucent, for about 5 minutes. Add the minced garlic and cook for an additional minute.

Add the Arborio rice to the skillet and stir to coat the grains with the oil, onion, and garlic. Cook for 1-2 minutes until the rice becomes slightly translucent around the edges.

Pour in the white wine and stir constantly until the wine is absorbed by the rice.

Begin adding the warm broth, one ladleful at a time, stirring frequently. Allow the rice to absorb the broth before adding more. This process should take about 18-20 minutes.

In a separate pan, sauté the sliced mushrooms in a little olive oil until they're cooked and have a nice golden color. Season with salt and pepper.

When the risotto is almost done and creamy but still has a slight bite (al dente), stir in the sautéed mushrooms.

Remove the risotto from the heat. Stir in the grated Parmesan cheese and butter until they melt and make the risotto creamy.

Season with salt and pepper to taste.

Garnish with chopped fresh parsley before serving.