



Recipe Instant Pot Mushroom Risotto

from Food Network serves 8

cooking time 1 hr preheat oven to

1 lb. baby bellas

1 1/2 c. arborio rice

3 cloves garlic, grated

1 c. dry white wine

2 medium leeks, halved
and sliced

5 c. chicken broth

1/2 c. grated parmesan

3 sprigs fresh thyme

6 tbsp butter

Add mushrooms, garlic, leeks, thyme,
butter, salt and pepper to instant pot.
Set instant pot to high saute and cook

for 15 to 20 minutes. Add rice and cook
about 5 minutes until it turns opaque. Add
the wine and scrape any browned bits
off the bottom with a wooden spoon.
Add broth and stir. Pressure cook for
15 minutes. Release pressure and stir.
Add parmesan, stir and serve.