**Pressure Cooker [Mushroom] [Parmesan] Risotto**

SERVES: 4 PRESSURE LEVEL: HIGH RELEASE: QUICK TOTAL TIME: ABOUT 30 MINUTES

After sautéing aromatics and toasting the rice for a few minutes, stir in wine, then broth. Then, instead of stirring for many minutes, lock on the lid and let the magic happen. 10 minutes under pressure delivers perfectly creamy risotto. A little grated Parmesan is an optional finishing touch, or you can garnish with parsley and shaved Parmesan. To make this a full one-pot meal, place 4 skinless (or boneless/skinless) chicken thighs on top before closing the lid to cook!

INGREDIENTS

    2 tablespoons unsalted butter or olive oil

    1 small onion, chopped fine (or 1 large or 2 small leaks, chopped fine)

    3 garlic cloves, minced (or ¼ tsp. garlic powder)

    1½ cups Arborio rice

   ½ cup white wine

    4 ½ cups low-sodium chicken broth, warmed (or 1 tblsp. Better-Than-Bouillon dissolved in 4 ½ cups of water)

Salt and pepper

[Optional: 1 ounce Parmesan cheese, grated (½ cup), plus extra for serving ]

[Optional (but highly recommended): 1 tblsp. ground or chopped dried porcini mushrooms]

[Optional: ½ pound white button or brown cremini mushrooms, sliced]

[Optional: 4 skinless, or boneless/skinless chicken thighs]

1. BUILD FLAVOR:

Melt butter or warm oil in pressure-cooker pot over medium-high heat (saute setting for electric pressure cookers).

Add onion (or leeks)plus 1 tsp. salt and cook until softened, about 3 minutes [if using mushrooms, add those at the same time and cook for about 5 minutes].

Stir in garlic (or garlic powder) and cook until fragrant, about 30 seconds. If using porcini powder, add that at the same time to bloom flavor.

Stir in rice and toast lightly, about 3 minutes.

Add wine, then stir using wooden spoon to deglaze fond from bottom of pot; cook until wine has almost evaporated, about 1 minute.

Stir in 3¼ cups broth. Using wooden spoon, scrape up any remaining rice or fond sticking to bottom of pot. If using chicken, nestle thighs into liquid just before closing lid.

2. HIGH PRESSURE FOR 10 MINUTES (or 12 minutes if using chicken thighs):

Lock pressure-cooker lid in place and bring to high pressure over medium-high heat. As soon as pot reaches high pressure, reduce heat to medium-low and cook for 10 minutes, adjusting heat as needed to maintain high pressure.

3. RELEASE PRESSURE: Remove pot from heat. Quick release pressure, then carefully remove lid, allowing steam to escape away from you.

4. BEFORE SERVING: Stir in Parmesan and season with salt and pepper to taste. If using chicken with bones, remove from pot and shred (and remove any bones or cartilage) before adding back to the pot. If using boneless/skinless thighs, stirring vigorously will shred them without having to remove from the pot! Before serving, add water as needed to loosen risotto consistency.

ADDITIONAL VARIATIONS Butternut Squash and Sage Risotto Add 8 ounces butternut squash, peeled and cut into ½-inch cubes (1⅓ cups), to pot with onion and cook until onion and squash are browned, about 10 minutes. Add 3 tablespoons chopped fresh sage to pot with garlic in step 1.