

MUSHROOM RISOTTO

INGREDIENTS

¾ -pound fresh portobello and cremini mushrooms, sliced
¼ cup olive oil
½ cup diced shallots
¼ cup butter
1 ½ cups arborio rice
4 ½ cups hot chicken broth
¾ cup grated parmesan cheese

PREPARATION

1. Heat the oil in a large skillet over medium heat and sauté the mushrooms. Add salt, transfer to a plate, and set aside.
2. In the same skillet, over medium-high heat, melt the butter and sauté the shallots.
3. Add the rice and stir for a minute to cover the rice with the butter.
4. Reduce the heat to medium. Gradually add the chicken stock while stirring, ¾ cup at a time.
5. After about 20 minutes the rice will have absorbed most of the liquid and has a creamy texture.
6. Add the fried mushrooms and the parmesan cheese.

Recipe adapted from <https://www.ricardocuisine.com>

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