

Mushroom Risotto

This mushroom risotto recipe is fool-proof. Keeping the broth/stock heated as you add it is the key to 20 minute risotto. Substantial as a vegetarian main dish or easily modified for vegan fare.

Prep Time 10 minutes
Cook Time 25 minutes
Total Time 35 minutes
Servings 6 as a side

Ingredients

- 6 cups chicken or vegetable broth, divided
- 250g – 500g mushrooms of your choice
- 2-3 shallots, roughly diced
- 1 1/2 cup Arborio rice
- 1/2 cup dry white wine or apple juice
- 3 tablespoons parsley of your choice or chives, chopped
- 1/2 teaspoon salt, more or less to taste
- black pepper to taste
- 4 tablespoons butter
- 1/4 cup freshly grated parmesan cheese, more or less to taste

Instructions

1. In a saucepan, warm the broth over medium heat.
2. Heat a large cast-iron or non-stick skillet to high heat. Add mushrooms to dry skillet and stir as the mushrooms release their juices. Turn heat to medium-high and continue to stir until juice starts to be absorbed and mushrooms are browned. Sprinkle with a dash of salt and continue cooking until the rest of the liquid is absorbed, about 1 minute. Remove mushrooms and set aside.
3. Reduce heat to medium and add 1 tablespoon olive oil.
4. Stir in the shallots. Cook about 1 minute or until shallots begin to soften. Add rice, stirring to coat with oil, about 2 minutes.
5. Pour in the wine, stirring constantly until the wine is fully absorbed.
6. Return heat to medium-high and using a mug or measuring cup add between 1/2-3/4 cup broth to the rice (I added 3/4 cup), and stir until the broth is absorbed. Continue adding the hot broth one scoopful at a time, stirring continuously, making sure the liquid becomes absorbed before adding more broth. When you've got almost all the broth added, begin turning the heat down to medium if necessary. After about 20 minutes or so, the rice will be al dente.
7. Turn off the heat and stir in the mushrooms. Season with salt and pepper. (At this point, if you want a vegan meal, this is done and perfectly tasty.)
8. Add the butter, parsley or chives and parmesan.