

Creamy Mushroom Risotto Recipe

Category: Dinner

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Prep Time: 15 min

Cook Time: 25 min

Total Time: 50 min

Servings: 4

Difficulty: Medium

Calories: 550

Excerpt

Indulge in the rich flavors of Italy with this creamy mushroom risotto recipe, perfect for a cozy dinner.

Ingredients

- 1 cup arborio rice
- 2 cups mixed mushrooms
- 4 cups chicken broth
- 2 tablespoons butter
- 1 cup white wine
- 1 cup grated parmesan cheese
- 1 teaspoon dried thyme
- 1 teaspoon salt
- 1 pepper to taste

Instructions

1. Sauté the Mushrooms: Heat the butter in a large skillet over medium heat. Add the mushrooms and cook until they release their liquid and start to brown, about 5 minutes.
2. Add the Arborio Rice: Add the arborio rice to the skillet and cook for 1-2 minutes, stirring constantly, until the rice is coated in the butter and slightly toasted.
3. Add the White Wine: Add the white wine to the skillet and cook until the liquid is almost completely absorbed, stirring constantly, about 2-3 minutes.
4. Add the Chicken Broth: Add 1 cup of the chicken broth to the skillet and cook until the liquid is mostly absorbed, stirring constantly, about 2-3 minutes. Repeat this process, adding the broth in 1-cup increments, until the rice is cooked and creamy, about 20-25 minutes.
5. Stir in the Parmesan Cheese: Stir in the grated parmesan cheese and cook until melted and well combined.
6. Season with Thyme and Salt: Season the risotto with dried thyme and salt to taste.

Tips

- Use High-Quality Mushrooms: Choose fresh and flavorful mushrooms for the best results.
- Don't Overcook the Rice: Cook the rice until it's just tender and still slightly firm in the center.
- Add the Broth Gradually: Add the chicken broth gradually, stirring constantly, to prevent the risotto from becoming too thick.

FAQs

- What type of mushrooms are best for risotto?

Any type of mushroom works well for risotto, but cremini, shiitake, and porcini are popular choices.

- Can I make risotto ahead of time?

Yes, you can make risotto ahead of time and refrigerate or freeze it for later use.

- How do I reheat risotto?

Reheat risotto over low heat, stirring constantly, until warmed through.

Notes

Indulge in the rich flavors of Italy with this creamy mushroom risotto recipe, perfect for a cozy dinner. This recipe serves 4 and can be made in about 40 minutes.

Start by sautéing the mushrooms in butter until they release their liquid and start to brown. Then, add the arborio rice and cook for 1-2 minutes, stirring constantly, until the rice is coated in the butter and slightly toasted.

Next, add the white wine to the skillet and cook until the liquid is almost completely absorbed, stirring constantly, about 2-3 minutes. Then, add 1 cup of the chicken broth to the skillet and cook until the liquid is mostly absorbed, stirring constantly, about 2-3 minutes. Repeat this process, adding the broth in 1-cup increments, until the rice is cooked and creamy, about 20-25 minutes.

Stir in the grated parmesan cheese and cook until melted and well combined. Season the risotto with dried thyme and salt to taste.

This creamy mushroom risotto is a perfect comfort food dish that's sure to become a family favorite. The combination of sautéed mushrooms, creamy risotto, and melted parmesan cheese is a match made in heaven.