

Caramelized Onion and Mushroom Risotto

Indulge in a creamy risotto infused with the rich flavors of caramelized onions and earthy mushrooms. This comforting main dish is perfect for a cozy dinner for one.



Main Dish

30 min

Total time

medium

Difficulty

450

kcal / serving

Ingredients

- 1/2 cup Arborio rice
- 1 cup vegetable broth
- 1/2 medium onion, thinly sliced
- 1/2 cup mushrooms, sliced
- 1 tablespoon olive oil
- 1 tablespoon butter
- 1/4 cup grated Parmesan cheese
- Salt and pepper to taste
- Fresh parsley for garnish (optional)

Steps

- 1 Heat the olive oil and butter in a saucepan over medium heat.
- 2 Add the sliced onions and cook slowly until they are caramelized, about 10-15 minutes.
- 3 Stir in the sliced mushrooms and cook for another 5 minutes until they soften.
- 4 Add the Arborio rice to the pan, stirring until the rice is coated with the oil and butter.
- 5 Gradually add the vegetable broth, one ladle at a time, stirring continuously until the liquid is absorbed before adding more.
- 6 Continue this process until the rice is creamy and cooked al dente, about 18-20 minutes.
- 7 Stir in the grated Parmesan cheese, and season with salt and pepper to taste.
- 8 Serve hot, garnished with fresh parsley if desired.