

Creamy Garlic Mushroom Risotto

A luscious risotto featuring sautéed mushrooms and a hint of garlic, finished with parmesan for a savory, satisfying main dish.

Perfectly creamy and bursting with umami flavor.


30 min

Total time

Medium

Difficulty

430

kcal / serving

Ingredients

- 100g cremini mushrooms, sliced
- 70g arborio rice
- 1 tbsp olive oil
- 1 garlic clove, minced
- 200ml vegetable broth
- 15g parmesan cheese, grated
- 1 tbsp butter
- Salt and pepper, to taste
- Fresh parsley, for garnish (optional)

Steps

- 1 Heat olive oil in a saucepan over medium heat.
- 2 Add sliced mushrooms and sauté for 3-4 minutes until browned.
- 3 Stir in minced garlic, cooking for 1 minute until fragrant.
- 4 Add arborio rice, cook for 1 minute, stirring to coat each grain.
- 5 Pour in a splash of vegetable broth, stirring continuously until absorbed.
- 6 Gradually add the rest of the broth, stirring often, letting each addition absorb before adding more (about 15-18 minutes).
- 7 When the rice is creamy and tender, stir in butter and parmesan. Season with salt and pepper.
- 8 Serve hot, garnished with chopped parsley if desired.