

Creamy Mushroom Risotto

Indulge in a comforting and creamy mushroom risotto that's perfect for a cozy night in. Each bite is packed with earthy flavors and velvety textures.



Main Dish

40 min

Total time

Intermediate

Difficulty

450

kcal / serving

Ingredients

- 1/2 cup Arborio rice
- 1 cup mushrooms, sliced
- 2 cloves garlic, minced
- 1/2 onion, finely chopped
- 2 cups vegetable broth
- 1/4 cup white wine
- 2 tbsp butter
- 1/4 cup grated Parmesan cheese
- Salt and pepper to taste
- Fresh parsley for garnish

Steps

- 1 In a saucepan, heat the vegetable broth and keep it warm on low heat.
- 2 In a separate pan, melt 1 tbsp of butter and sauté the garlic and onion until translucent.
- 3 Add the Arborio rice and cook for 1-2 minutes until lightly toasted.
- 4 Pour in the white wine and stir until absorbed.
- 5 Begin adding the warm broth, one ladle at a time, stirring frequently until the rice is creamy and al dente.
- 6 In another pan, sauté the mushrooms in the remaining butter until golden brown.
- 7 Fold the mushrooms into the risotto along with the Parmesan cheese.
- 8 Season with salt and pepper, garnish with fresh parsley, and serve hot.