

Garlic Butter Mushroom Risotto

A creamy and flavorful risotto featuring sautéed mushrooms in garlic butter, perfect for a comforting main dish. This recipe balances earthy mushrooms with rich Parmesan and fresh herbs.



Main Dish

30 min

Total time

Medium

Difficulty

450

kcal / serving

Ingredients

- 50g Arborio rice
- 100g mixed mushrooms (button, cremini, shiitake)
- 1 small shallot, finely chopped
- 1 garlic clove, minced
- 300ml vegetable broth
- 20g grated Parmesan cheese
- 15g unsalted butter
- 1 tsp olive oil
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)

Steps

- 1 Heat olive oil and half the butter in a pan over medium heat.
- 2 Add shallot and garlic, sauté until translucent.
- 3 Add mushrooms, cook until soft and browned, about 5 minutes.
- 4 Stir in Arborio rice, cook for 1-2 minutes until rice is lightly toasted.
- 5 Gradually add vegetable broth, one ladle at a time, stirring frequently until absorbed before adding more.
- 6 Continue until rice is creamy and cooked through, about 18-20 minutes.
- 7 Stir in remaining butter and Parmesan cheese. Season with salt and pepper.
- 8 Garnish with fresh parsley and serve immediately.