

Mushroom Risotto

This delicious risotto is the perfect main dish for a cozy dinner.



Main Dish

20 min

Total time

Easy

Difficulty

245

kcal / serving

Ingredients

- 1/4 cup Arborio rice
- 1 cup mushrooms, chopped
- 1/4 cup white or dry sherry
- 2 tablespoons butter
- 1/2 teaspoon garlic, minced
- 1 teaspoon olive oil
- 1/4 cup Parmesan cheese

Steps

- 1 Heat butter in a saucepan on low heat and add garlic, stir for 30 seconds.
- 2 Increase heat to medium, add mushrooms and cook for 5 minutes. Add olive oil and sherry and cook for additional 3 minutes.
- 3 Add Arborio rice and mix well.
- 4 Pour enough water to cover the rice. Bring to a boil, reduce heat, and simmer for 10 minutes until rice is tender.
- 5 Stir in Parmesan cheese and season with salt and pepper.
- 6 Serve hot.