

Mushroom Risotto

Serves: 2 - 4

Prep Time: 10 mins

Cook Time: 30 mins

Ingredients:

2 Tbl Olive Oil

2 Tbl Butter

4-6 Baby Bella or white mushrooms, sliced

½ onion, chopped

Salt and pepper for seasoning

4-6 c. beef broth

1 c. Arborio Rice

Directions:

Prepare the ingredients, then, heat a medium sized skillet on medium heat. Add oil and swirl to coat, add butter, mushrooms and onions. Season with salt and pepper. When onions become translucent, add in the Arborio rice and stir-fry for a few minutes, to brown the rice a bit. Then add a cup of the beef broth and let it cook until the liquid is absorbed, keep adding a cup of the broth and letting the liquid absorb until the rice is tender and creamy, about 25-30 minutes.

Notes:

Serve with your favorite main dish; I like to serve it with lamb shanks.