Creamy Chicken and Mushroom Risotto

Cooking time	25-30 mins
Preparation time	10 mins
Serves	4

Risotto isn't tricky with a little help from Royco. Just follow the step-by-step instructions to serve perfect risotto everytime.

Ingredients

- 1 pk Royco® Chicken A La King Dry Cook in Sauce
- 2 chicken breast fillets, cut into cubes
- 1 ml salt and pepper
- 60 ml butter or margerine
- 1 onion, chopped
- 250g mushrooms, sliced
- 180 ml dry white wine (optional)
- 500 ml Arborio rice
- ½ lemon
- 60 ml parsley or thyme, chopped (10 ml if dried)
- 1750 ml water

Vegetarian

Make this a veggie risotto by adding frozen peas instead of chicken. No need to fry the peas upfront, just add later on in the recipe along with the Royco® mixture.

Family Friendly

Rice dishes are always a hit amongst the young ones at the dinner table. Once you master risotto, make it your own with your kids favourite flavours.

Method

1. Mix the contents of the packet of ROYCO® Chicken A La King with 125ml water, set aside.
2. Fry the chicken cubes in a little butter or margarine, season and set aside.
3. Then fry the onions and mushrooms in the rest of the butter / margarine.

4. Add the Arborio rice and stir for 1 minute.
5. Add the white wine and stir on a medium to low heat until the wine has almost all been absorbed.
6. Measure 1750 ml (7 cups) water, add 125 ml at a time, stirring continuously until each addition as been absorbed, before adding the next 125 ml. This should take 20 minutes.
7. One all the water has been added, the rice should be just cooked.
8. Add the Royco® Chicken A La King mixture and the chicken cubes, stir for 1 minute.
9. Adjust seasoning with a squeeze of lemon juice and add the parsley. Serve immediately and enjoy your creamy chicken and mushroom risotto.
10. The best risotto takes at least 20 minutes to cook. It should have a creamy texture with a slight bite. If the risotto is cooked on to higher heat you will need to use more water.

Recipe Tags

Dry Cook In Sauce, Chicken

Related Recipes

Cape Malay Beef and Cashew Nut Stir-Fry

Cooking time

10 mins

Preparation time

5 mins

Lamb Ragu Lasagna

Cooking time

35 mins

Preparation time

20 mins

Cheesy Chicken Pasta Bake

Cooking time

25-30 mins

Preparation time

15 mins

Spaghetti Bolognaise

Cooking time

60 mins

Preparation time

10 mins



Fiesta Mince Bowl

Cooking time

40 mins

Preparation time

10 mins

Simple Savoury Mince Pasta

Cooking time

20 mins

Preparation time

15 mins

Homestyle Lamb Curry

Cooking time

30 mins

Preparation time

20 mins



Chicken Sosaties

Cooking time

15 mins

Preparation time

30 mins

Thai Green Curry

Cooking time

20 mins

Preparation time

15 mins

Pork Fillet with Spicy Pineapple Relish

Cooking time

10 mins

Preparation time

60 mins

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