Onion and Mushroom Risotto

Cooking time	45 mins
Preparation time	20 mins
Serves	8

A comforting, buttery risotto that’s easy to make using Royco® Brown Onion Gravy. This is delicious with exotic mushrooms, but also works well with button or portabellini mushrooms.

Ingredients

- 1 punnet mixed exotic mushrooms
- 30ml (2 Tbsp) vegetable or olive oil
- 2 onions, peeled and diced
- 15ml (1 Tbsp) crushed fresh garlic
- 3 sprigs fresh thyme
- 1 red pepper, chopped
- 375ml (1½ cups) uncooked risotto rice
- 1 packet Royco® Brown Onion Gravy
- 500ml (2 cups) chicken stock
- 500ml (2 cups) boiling water
- 125ml (½ cup) butter, cubed
- 250ml (1 cup) grated Parmesan cheese, plus extra for serving
- black pepper, to taste

Recipe developed for Royco by @lungiscorner

Vegetarian

Replace the chicken stock with vegetable stock.

Family Friendly

This simple recipe will appeal to kids, but if there’s anyone who won’t eat mushrooms, replace them with peas or another child-friendly veggie.

Method

1. Gently wipe the mushrooms clean to remove any grit. If you’re using mushrooms with thick stems, dice these and set them aside. Chop the remaining mushroom tops.
2. Heat the oil in a pan over a medium heat and sauté the onions, garlic, thyme and red pepper.
3. When the onions have softened, stir in the risotto rice and the diced mushroom stems and reduce the heat to low.
4. Put the contents of the packet of Royco® Brown Onion Gravy into a small jug and mix in the chicken stock. Top up with boiling water, stir again, and pour this mixture into the pan. Stir well to combine.
5. Cover and simmer for 30 minutes, stirring occasionally (about every 10-15 minutes).
6. Add the diced mushroom tops, cover and continue to simmer, this time stirring every few minutes, until the rice has absorbed all the liquid and is creamy and soft.
7. Stir in the butter and Parmesan cheese, and season to taste with black pepper.
8. Serve hot with extra grated Parmesan.

Recipe Tags

Gravy, Plant-Based, Light Meal

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Cooking time

15 mins

Preparation time

20 mins



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30 mins

Preparation time

15 mins



Cheesy Chicken Pasta

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20 mins

Preparation time

15 mins



Marinated Mushroom, Boerewors & Apricot Sticks

Cooking time

15 mins

Preparation time

30 mins

Roasted Summer Veg with Herby Feta

Cooking time

30 mins

Preparation time

10 mins



Butternut and Potato Bake

Cooking time

50 mins

Preparation time

15 mins

Tuna Crumble

Cooking time

25 mins

Preparation time

10 mins



Creamy Butter Chicken Pasta

Cooking time

20 mins

Preparation time

15 mins



Crunchy Sweet and Sour Stir-Fry

Cooking time

15 mins

Preparation time

15 mins

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