

Onion and Mushroom Risotto RECIPE

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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.

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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

Products used



Brown Onion Dry Gravy

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Recipe developed for Royco by <a>olungiscorner

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

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. 2.

Heat the oil in a pan over a medium heat and sauté the onions, garlic, thyme and red pepper.

3. 3.

When the onions have softened, stir in the risotto rice and the diced mushroom stems and reduce the heat to low.

4. 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. 5.

Cover and simmer for 30 minutes, stirring occasionally (about every 10-15 minutes).

6. 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. 7

Stir in the butter and Parmesan cheese, and season to taste with black pepper.

8.8

Serve hot with extra grated Parmesan.

Recipe Tags

Gravy, Plant-Based, Light Meal

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