

Creamy Mushroom Risotto with Parmesan and Herbs - A Cozy Italian Classic

1 small yellow onion, finely chopped



TIME
10 min

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INGREDIENTS

- 1 ½ cups Arborio rice
- 1 tablespoon olive oil
- 2 tablespoons butter
- 1 small yellow onion, finely chopped
- 3 garlic cloves, minced
- 1 pound cremini or mixed mushrooms, sliced
- ½ cup dry white wine
- 4 cups low-sodium chicken or vegetable broth (kept warm)
- ½ cup freshly grated Parmesan cheese
- 2 tablespoons chopped fresh parsley or thyme
- Salt and black pepper to taste

DIRECTIONS

1. In a large skillet, heat olive oil and 1 tablespoon butter over medium heat. Add mushrooms and cook until browned and tender, about 7 minutes. Remove from skillet and set aside.
2. Add remaining butter and sauté onions until translucent, about 3 minutes. Add garlic and cook another 30 seconds.
3. Stir in : Arborio rice and cook for 1-2 minutes, letting the grains toast lightly.
4. Pour in the white wine and stir until fully absorbed.
5. Add broth, 1 ladle at a time, stirring frequently and allowing each addition to absorb before adding more. Continue until rice is tender and creamy, about 18-20 minutes.
6. Return mushrooms to the pan, add : Parmesan, and season with salt and pepper. Stir until creamy and heated through.
7. Garnish with herbs and serve immediately.

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