

## Mushroom Rice: Earthy, Flavorful & Simple Side Dish

The Umami Power of Mushrooms in Rice



**TIME**  
**3-5 min**

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### INGREDIENTS

1 tablespoon olive oil  
2 tablespoons unsalted butter  
1 medium yellow onion, finely chopped  
3 cloves garlic, minced  
8 ounces fresh mushrooms (such as cremini/baby bellas, shiitake, or a mix), sliced  
1 1/2 cups long-grain white rice (such as Basmati or Jasmine), rinsed  
3 cups chicken broth or vegetable broth (preferably low-sodium)  
1/2 teaspoon dried thyme  
1/2 teaspoon salt (or to taste)  
1/4 teaspoon black pepper  
2 tablespoons fresh parsley, chopped, for garnish (optional)  
Optional: 1 tablespoon soy sauce or Worcestershire sauce (for extra umami)

### DIRECTIONS

1. Let's get this delicious : Mushroom Rice cooking!
2. Saut  Aromatics & Mushrooms: In a large, deep skillet or Dutch oven with a tight-fitting lid, heat the olive oil and 1 tablespoon of butter over medium heat. Add the chopped onion and cook for 3-5 minutes until softened and translucent. Add the minced garlic and sliced mushrooms. Cook for 5-8 minutes, stirring occasionally, until the mushrooms have released their liquid and are nicely browned.
3. Add : Rice & Toast: Add the rinsed rice to the skillet with the mushrooms and onions. Stir well to coat the rice grains in the butter and pan juices. Cook for 2-3 minutes, stirring constantly, to lightly toast the rice. This step adds flavor and helps prevent stickiness.
4. Add : Liquid & Seasonings: Pour in the chicken or vegetable broth. Add the dried thyme, salt, black pepper, and optional soy sauce/Worcestershire. Stir well to combine and scrape up any browned bits from the bottom of the pan.
5. Simmer & : Cook: Bring the mixture to a boil. Once boiling, reduce the heat to very low, cover the skillet tightly, and simmer for 15-20 minutes, or until all the liquid has been absorbed and the rice is tender. Avoid lifting the lid during this time to allow the rice to steam properly.
6. Rest & : Fluff: Remove the skillet from the heat, but keep the lid on. Let the rice rest for 5-10 minutes. This allows the steam to redistribute and the grains to become even fluffier.
7. Add : Final Butter & Garnish: Remove the lid. Add the remaining 1 tablespoon of unsalted butter to the rice.

Fluff gently with a fork to incorporate the butter and mix everything together.

8. **Serve:** Taste and adjust seasoning if needed. Garnish with fresh chopped parsley. Serve hot as a side dish or a light main course.

## SWAPS & NOTES

Mushrooms: Cremini (baby bella) mushrooms are widely available and have a good earthy flavor.

Shiitake mushrooms offer a meatier texture and deeper umami.

Feel free to use your favorite variety or a mix.

You can also rehydrate 1/4 cup of dried porcini mushrooms in 1 cup of hot water, then chop them and use the strained soaking liquid as part of your broth for an even more intense mushroom flavor.

## TIPS FOR SUCCESS

**Rinse Rice:** Don't skip rinsing your rice!

It removes excess starch for a fluffier, non-gummy result.

**Brown Mushrooms Well:** Take the time to properly brown your mushrooms.

This develops their deep, savory flavor.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/mushroom-rice-earthy-flavorful-simple-side-dish/>