



ONE-POT CHICKEN & MUSHROOM RISOTTO

SERVINGS: 4

PREP TIME: 15 MINUTES

TOTAL TIME: 50 MINUTES

NOTES:



CAN DOUBLE UP SERVINGS



CONTRIBUTES TO 5 A DAY



BASIC KITCEHN EQUIPMENT



LOW DIFFICULTY

INGREDIENTS

60G BUTTER

1 LARGE ONION, FINELY CHOPPED

2 THYME SPRIGS OR ½ DRIED THYME

250G PACK MUSHROOMS, SLICED

300G RISOTTO RICE

1½L HOT CHICKEN STOCK (2 STOCK CUBES SHOULD BE ENOUGH)

200G COOKED CHICKEN, CHOPPED INTO CHUNKS

50G GRATED PARMESAN CHEESE

OPTIONAL EXTRAS:

EXTRA CHEESE TO SERVE

SMALL PACK PARSLEY, FINELY CHOPPED

ADD IN FROZEN OR TINNED PEAS OR SWEETCORN

RECIPE ON REVERSE SIDE.

**CHECK OUT THE AROMA INSTAGRAM
AND FACEBOOK PAGE FOR
TUTORIALS AND COOK-ALONG
SESSIONS.**





METHOD

HEAT THE BUTTER IN A LARGE PAN OVER A GENTLE HEAT AND ADD THE ONION. COOK FOR 10 MINS UNTIL SOFTENED, THEN STIR IN THE THYME LEAVES AND SLICED MUSHROOMS.

COOK FOR 5 MINS, SPRINKLE IN THE RICE AND STIR TO COAT IN THE MIXTURE.

LADLE IN A QUARTER OF THE STOCK AND CONTINUE COOKING, STIRRING OCCASIONALLY AND TOPPING UP WITH MORE STOCK AS IT ABSORBS (YOU MAY NOT NEED ALL THE STOCK).

WHEN MOST OF THE STOCK HAS BEEN ABSORBED AND THE RICE IS NEARLY COOKED, ADD THE CHICKEN AND STIR TO WARM THROUGH. IF YOU ARE ADDING ANY ADDITIONAL VEGETABLES NOW IS THE TIME TO DO SO.

SEASON WELL AND STIR IN THE PARMESAN AND PARSLEY.

SERVE SCATTERED WITH EXTRA PARMESAN, AND ENJOY!