

## Mushroom Risotto

Serves 2-3 as a main course

*Use a mix of different mushroom varieties for this hearty risotto with robust mushroom flavor. I used a mix of cremini and shiitake mushrooms when I made it for this post.*

3 cups less-sodium chicken or vegetable broth  
5 tablespoons unsalted butter, divided  
1/2 small yellow onion, chopped  
1 small celery stalk, finely chopped  
2 garlic cloves, minced  
1 cup Arborio rice  
1/2 cup dry vermouth or white wine  
10 ounces mushrooms (a mix of different varieties), cleaned, stems trimmed (or removed if tough) and quartered  
1 1/2 tablespoons chopped fresh thyme  
2 tablespoons chopped fresh parsley plus more for garnish  
1/2 cup grated parmesan cheese  
Salt, to taste  
Freshly ground black pepper, to taste

Preheat the oven to 425 degrees. In a small saucepan, heat the chicken broth over low heat until hot.

Melt two tablespoons of the butter in a heavy bottomed pot over medium heat. Add the onion and celery and cook until softened, stirring occasionally for about 3 minutes. Add in the minced garlic and cook for about 30 seconds. Add in the Arborio rice and stir constantly until the grains become opaque. This usually takes between 3 to 5 minutes.

Add the vermouth to the rice and stir until all the liquid has been absorbed. In 1/2-cup ladlefuls, add the chicken broth to the rice, stirring after each addition until almost all the liquid has been absorbed. Repeat until the entire 3 cups of chicken broth have been added to the risotto or the risotto reaches your desired tenderness (I like mine with a little bite). Be patient. This can take up to 30 minutes.

Meanwhile, heat two tablespoons of the butter in an ovenproof skillet over medium-high heat. When hot, add the mushrooms with a sprinkle of salt and pepper to the skillet. Sauté briefly, about 3 minutes, until lightly browned. Sprinkle the mushrooms with the thyme and toss to coat. Move the skillet with the mushrooms to the oven and roast for 8 minutes. Remove the mushrooms from the oven and set-aside until ready to use.

Finish the risotto by stirring in the remaining 1 tablespoon of butter, the parsley, the Parmesan cheese, and the roasted mushrooms. Season the risotto to taste

**This recipe came from *Minced* at [www.mincedblog.com](http://www.mincedblog.com).**

with salt and freshly ground black pepper. Cover and let sit for five minutes before serving. Serve sprinkled with a little chopped parsley.