

Creamy Mushroom Risotto

Risotto is a traditional creamy Italian rice dish served a first or pasta course.

Prep Time: approx. 10 Minutes.

Cook Time: approx. 30 Minutes.

Ready in approx. 40 Minutes. Makes 4 servings.



2 tsp	olive oil	
1	onion, peeled and chopped	1
2	cloves garlic, peeled and finely chopped	2
3 cups	mushrooms, washed and sliced	200 g
1 cup	beef broth	250 ml
3/4 cup	short-grain Italian rice (arborio)	175 ml
1/2 tsp	Italian seasoning or oregano	2 ml
1 can	Nestlé Carnation Regular or 2% Evaporated Milk	385 ml
2 Tbsp	Parmesan cheese, grated	30 ml
2 Tbsp	red wine (optional)	30 ml
	salt and black pepper	
	chopped fresh chives or parsley to garnish	

Directions

- 1** Heat oil in saucepan over medium-high heat; cook onion and garlic about 2 minutes or until softened.
- 2** Add mushrooms; cook 3 to 5 minutes or until softened.
- 3** Stir in broth, rice, seasoning and evaporated milk; bring to boil.
- 4** Reduce heat to medium. Cook 12 to 15 minutes, stirring constantly, until thickened and rice is tender but firm.
- 5** Stir in parmesan and wine (if desired).
- 6** Season with salt and pepper to taste. Serve immediately. Garnish with chopped chives or parsley.

Recipe courtesy of Nestlé