Zucchini And Mushroom Risotto

NIBBLEDISH CONTRIBUTOR

Ingredients

- 150g risotto rice
- 50g bacon, diced
- 1 tbsp olive oil
- 1 small onion, diced
- 1-2 cloves garlic, crushed
- 150g mushrooms, sliced
- 1 small zucchini, chopped
- 500ml (or more - depending on the rice) vegetable stock
- 1 glass dry white wine
- salt, freshly ground pepper, basil

Instructions

1. Put the bacon in a heavy pan and melt away some of the fat off it.
2. If there's too little fat from the bacon, add the olive oil & throw in the onion & garlic. Cook till transparent.
3. Add the zucchini & mushrooms. Simmer until cooked, but not completely soft & mushy. You can add a glug of the stock to speed things up.
4. Add the rice, stir thoroughly and fry the rice a bit in the oil.
5. Pour in the wine, stir till it evaporates.
6. Pour in some stock, stir till the liquid is absorbed. Then add more stock (I

usually do it in 3 turns).
7. Try some - if the stock wasn't salty enough, sprinkle with salt.
8. Season with pepper and basil.
9. Eat away!