



Bacon and Mushroom Risotto

NIBBLEDISH CONTRIBUTOR

Ingredients

4-5 strips of bacon
1/2 Leek cut into smaller pieces
1 Portabella Mushroom cut into smaller pieces
1 cup Arborio Rice (Risotto Rice)
2 cans (about 4 cups) Chicken Broth
Grated Parmesan Cheese

Instructions

1. Cut bacon into small square pieces
2. Cook over medium heat till slightly crispy in skillet
3. While the bacon is cooking add the chicken into a separate pot and heat until just under the boiling point. Keep it at this temp (approx) for the duration of the recipe
4. Leave in the bacon and the grease and stir in the risotto, mushrooms and leeks to saute for about 3 minutes
5. Using a ladle, add one ladle of broth into the skillet with the mixture
6. Let heat to a low simmer and stir frequently until the broth is almost gone
7. Repeat this process of adding a ladle of broth and stirring until the broth evaporates
8. This should continue for about 20 minutes. The rice is done once the texture is firm, but not crunchy. It should also be a creamy consistency.
9. Add the grated parmesan cheese as desired. I added some just before the rice was done cooking to let melt into the mixture and then grated a little more over the top before serving.

10. Salt and pepper to taste.