



Roasted Garlic and Mushroom Risotto

NIBBLEDISH CONTRIBUTOR

Ingredients

- 200g rice (any type will do) - 1 medium onion, finely chopped - 1 glass of white wine - 4 or 5 garlic cloves, oven roasted - handful of mushrooms (optional) - 2 tbsp of olive oil - 30g butter - chicken stock - fresh thyme - handful of Parmesan cheese - salt and pepper - Topping: - two handfuls of breadcrumbs - handful of chopped almonds - fresh thyme - salt and pepper - 1 chicken breast (optional)

Instructions

This is a super simple recipe, it's delicious, and it's relatively quick, so give it a try. 1. Chop the onion finely and fry in olive oil until soft. 2. Add the uncooked rice and chopped thyme to the onions. Add a little salt and pepper. Lightly fry on medium-low heat until the rice goes nice and shiny (only a few minutes). 3. On medium heat, add the wine to the onions and rice. Simmer until the alcohol is boiled away and most of the liquid is absorbed by the rice. 4. Next, add the chicken stock ladle by ladle, only adding the next ladle when most of the liquid is absorbed. **STIR** the rice constantly! This stage should take 15-20 minutes. The amount of stock you use will depend on how soft you want your rice. 5. Throw the breadcrumbs, chopped almonds, and thyme in a skillet with some olive oil. You want to fry the mixture until it gets nice and crispy. Season to taste with salt and pepper. 6. As the rice begins to soften, throw in the mushrooms and squeeze the roasted garlic out of its skin into the risotto and stir well. 7. Grill the chicken and slice to desired thickness. 8. When the rice is soft, add the butter and stir well. After the butter is absorbed into the risotto, kill the heat and stir in the Parmesan cheese. Season again to taste with salt and pepper. After mixing well, cover and let sit for 5 minutes. 9. Ladle the finished risotto onto your plate, add some crunchy topping and grilled chicken and enjoy!