

Difficulty:  
Medium



Time:  
40 minutes



# Mushroom risotto



Allergens: milk, celery

## What is it?

A meat-free meal packed with flavour and guaranteed to fill you up! And all you need is one frying pan to cook it all in, so washing up is easy!

**AVERAGE COST  
PER PERSON  
£1.46**

## What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Mushrooms	100g	150g	180g
Parmesan cheese	70g	110g	140g
Rocket	30g	50g	70g
Veg Stock	1 tsp	1 tsp	1 tsp
Risotto rice	140g	200g	230g
Garlic clove	1	1	2
Onion	1	1	1
Leek	1	1	1

You will also need water

## Kit list:

- Frying pan

## Make it your own!

You can add all sorts of things to this risotto to make it your own, like maybe some leftover cooked chicken or some frozen peas. Get creative and see what you like best!

**Celebrate Family  
Food**

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# What to do:

**Step 1:** Dice the leeks and onions and gently fry in a frying pan over a low heat. Crush the garlic with the side of a knife (carefully) and then chop into small pieces and add to the pan.



**Step 2:** Heat 250ml water (per person) and then crumble in the stock, stirring until dissolved.

**Step 3:** Slice the mushrooms and add into the frying pan, giving everything a stir. Once they have softened, add the risotto rice and cook for one minute.



**Step 4:** Gradually add the stock mixture a small amount at a time so that the rice absorbs the liquid. The risotto should become creamy, plump and tender. Keep adding the stock and stirring. By the time you add the last of the stock, the rice should be almost cooked. If it isn't add a little bit of water to give the mixture more moisture.



**Step 5:** Continue cooking and stirring on a low heat. Once the rice is cooked through, take the pan off the heat and add the parmesan (leaving a little bit for the top). Season with a little salt and pepper and give everything a good stir.

**Serve:** Spoon the risotto onto your plate, add a sprinkle of the remaining parmesan and top with rocket. Tuck in and enjoy!

What did you think of this recipe? Colour in the stars to give it a rating!

