

# Mushroom Risotto

- Onion 1x
- 2 packs of various shrooms chopped big
- 2x cartons of regular chicken Broth (keep hot in separate pot while using), leftover drink
- 1.5 cup of risotto rice
- Thyme or rosemary or parsely or sage towards the end

Fry the onion in olive oil until translucent.

Add splash of wine.

Add the uncooked rice and a ladel of Broth and reduce. Repeat.

Fry mushrooms in a separate pan in butter while risotto is cooking. Once mushrooms are almost done add herbs.

Add mushrooms after the rice is done so that you don't boil the mushrooms in Broth. Mix. Done.

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