

Chanterelle Risotto

4-6 servings

As simple as a risotto can be, although it still takes 30 minutes of watching and stirring to finish

Ingredients:

4 tablespoons butter (½ stick), divide 2/2

5 cups broth (vegetable or chicken)

2 cloves garlic pressed

2 cups freshly grated parmesan cheese

2 cups (or more) chanterelles, sliced

Salt and pepper (to taste)

2 cups Arborio rice

1. In a large skillet over medium-high heat melt 2 tablespoons butter
2. Add chanterelles and garlic and cook for 3 minutes until chanterelles are soft and lightly browned
3. Set aside
4. In a large skillet over medium heat melt 2 tablespoons butter
5. Stir in rice and cook for 2 minutes
6. Add broth ½ cup at a time, stirring between additions and only adding more when the previous addition has been absorbed
7. Cook until the rice is tender
8. Stir in mushrooms and garlic and cook for 1 minute
9. Stir in the cheese
10. Season with salt and pepper