

Mushroom Risotto

Ingredients

1 onion chopped

150g chestnut mushrooms

2 cloves garlic

250g risotto rice

1 veg stock cube

1-1.5l boiling water

15ml grated parmesan cheese

1tsp thyme



Method

1. Prepare the veg. Chop the onion and slice the mushrooms, crush the garlic.
2. Fry the onion and garlic till soft.
3. Add the mushrooms and fry for further 2 mins, stir in the rice.
4. Mix the stock cube with the water, add a little of the stock to the rice and keep stirring until the liquid is absorbed.
5. Continue to add the stock until the rice is cooked; this will be about 20-25 minutes. The rice should be soft but still retain a nutty bite.
6. Stir the parmesan and thyme into the rice.