

Wild Mushroom Risotto with Peas

The original recipe is from Everyday Italian. We use a vegetarian version of chicken broth.

Ingredients:

- 5 tsp. vegetarian chicken broth concentrate
- 5 3/4 cup warm water
- 1/2 oz. dried porcini mushrooms
- 4 Tbsp. butter
- 1 large onion
- 10 oz. white mushrooms
- 2 cloves of garlic
- 1 1/2 arborio rice
- 2/3 cup dry white wine
- 1/2 cup frozen peas
- 2/3 cup grated parmesan cheese
- 1/2 salt
- 1/4 pepper



Equipment

- Large, heavy saucepan
- Slotted spoon



Risotto:

☑	Directions	Time (min)
	In a large bowl, combine 5 tsp. broth concentrate with 5 3/4 cup hot tap water.	2
	Chop 1/2 oz. dried porcini mushrooms into pea-size pieces	2
	Finely dice 2 cups onion	3
	Clean and finely chop 10 oz. white mushrooms	3
	Peel and mince 2 cloves of garlic	2
	Thaw 1/2 cup frozen peas	1
	In a saucepan bring broth to a boil. Turn off heat, add dried porcini mushrooms, and cover.	3
	Let broth sit until mushrooms are tender	5
	Using a slotted spoon, remove mushrooms and finely chop	3
	In a large, heavy saucepan, melt 4 Tbsp. butter. Add onions and sauté until tender	8
	Add white and porcini mushrooms, garlic and then sauté until tender and juices evaporate	10
	Stir in 1 1/2 cups of rice. Add 2/3 cup wine. Stir until liquid is absorbed	2
	Add 1 cup of hot broth. Simmer. Stir until broth is absorbed.	3
	Add 1 cup broth, stir until absorbed. Repeat until all the broth is absorbed.	28
	Stir in peas, parmesan cheese, and add salt and pepper to taste.	2
	Total	1 hr. 17 min.