

## **Mushroom Risotto**

8 oz mushrooms, chopped or sliced  
a couple of tsp vegetable oil  
salt & pepper to taste  
2 TBSP olive oil  
about 1/2 cup chopped onion  
1 c Arborio rice  
1/2 c white wine, room temperature  
about 3 1/2-4 cups chicken stock (you may not need the full amount)  
a pinch or two of dried thyme  
salt & pepper to taste  
1/4 c Parmesan cheese, plus more for topping  
chopped fresh parsley

Simmer the stock in a saucepan.

Heat vegetable oil in a large skillet over high heat. Sear the mushrooms so that they brown on the edges. Season with salt and pepper and remove from the pan.

Lower the heat to medium and add the olive oil. Add the onion and saute until translucent. Add the Arborio, stirring to coat each grain with oil. Saute for a few minutes until the rice starts to color.

Add the wine, stirring constantly until the liquid is gone. Add 1/2 cup warm chicken stock and dried thyme. Stir while cooking until all of the liquid is gone.

Continue adding stock, stirring, and cooking until the liquid is gone. When the risotto is close to being done, you may want to start adding stock 1/4 cup at a time to avoid overcooking.

When the risotto is the texture you'd like, stir in the mushrooms and Parmesan cheese and season with salt and pepper. Top with chopped parsley and more Parmesan.