



Noreen's Kitchen

Pressure Cooker

Mushroom Risotto

Ingredients

2 cups Arborio rice (no substitutions)	4 cloves garlic, minced
4 cups chicken stock/broth	½ cup white wine (optional)
2 tablespoons olive oil	1 teaspoon dried thyme
2 tablespoons butter	1 tablespoon dried parsley
1 pound Crimini mushrooms, sliced	2 tablespoons butter for finishing
1 medium onion, diced	½ cup freshly grated Parmesan cheese

Step by Step Instructions

NOTE: *I am using an Elite 10-quart electric pressure cooker. Please consult the manufacturers instruction manual for your model to learn how best to set your model of machine for cooking this dish.*

Heat pressure cooker vessel, according to manufacturer's instructions for your model.

Add oil and butter to vessel then add onion, garlic and mushrooms. Stir well to sauté for just a few minutes.

Add thyme and parsley and stir well.

Add white wine and 3 ½ cups of chicken stock/broth. Reserve remaining half cup of broth/stock to finish when cooking process is complete.

Bring mixture to a boil then place lid on the pressure cooker being sure the pressure vent is closed.

Follow instructions for your model for cooking rice then add 2 minutes. I have set mine at 7 minutes. Arborio rice takes a bit longer than long grain.

When cooking process has completed, quick release the pressure. Remove lid.

Stir risotto and add remaining ½ cup of stock/broth, as well as the parmesan cheese. Stir well to combine.

You should have a very creamy mixture that is velvety and smooth

ENJOY!!