



CHICKEN & MUSHROOM RISOTTO

 Easy

 65 minutes

 Serves 4

INGREDIENTS

50g Butter

85g smoked bacon lardons

1 large onion (Halved and chopped)

250g chestnut mushrooms (quartered)

300g arborio risotto rice

150ml white wine

1.5l chicken stock (hot)

140g cooked chicken (chopped)

50g grated parmesan

(Keep some to one side to garnish)

½ small pack of parsley

METHOD

1. Heat your butter in a large pan, allow to soften and then add your lardons, frying over low-medium heat for around 5 minutes.
2. Stir in your chopped onion and continue to cover over the same heat for 10 minutes until the onion is soft, but not coloured.
3. Stir in your chestnut mushrooms and continue to stir for around 5 minutes.
4. Now in goes your Arborio rice, stir in until covered and cook for 2 minutes until the rice turns translucent.
5. Add your flour to the dish and stir in for a few minutes. Meanwhile, reduce your wine in a separate pan until about half is left.
6. This is where the care begins, pour in ¼ of your stock, set a timer and cook for 20 minutes.
7. Once that initial stock has been absorbed, slowly continue to add the stock and stir continuously until your rice is cooked through and the texture looks like rice pudding.
8. Stir in your cooked chicken, allowing it to warm through briefly.
9. Stir in your parmesan and garnish with parsley.