



Chicken & Mushrooms Risotto

INGREDIENTS

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| 4 tablespoons, ½ stick, of unsalted butter | 2 tablespoons of fresh sage, chopped |
| 1 lb of boneless, skinless chicken breast, cut into 1-inch cubes | 1 tablespoon of fresh thyme leaves |
| 3 ounces of prosciutto, chopped | ⅓ cup of dry white wine |
| ¾ cup of shallots, finely chopped | 4 cups of chicken broth |
| ½ cup of celery, finely chopped | 1 cup of frozen peas, thawed |
| 10 ounces blend of fresh mushrooms, sliced | ½ cup of freshly grated Parmesan cheese, plus more to pass |
| 2 large garlic cloves, minced | Kosher salt and freshly ground pepper |
| 1 ½ cups Arborio rice | |

METHOD

Set the Instant Pot on sauté and allow it to warm up and add the butter when it is hot. Once butter has melted and bubbling, add the chicken, season with salt and pepper and brown on all sides, stirring frequently, about 5 minutes.

Transfer chicken to a medium bowl and set aside.

Add the prosciutto to the pot and cook until crisped, stirring frequently, 2-3 minutes, stir in shallots and celery. Cook until softened, stirring frequently, 3 minutes.

Add the mushrooms and cook until beginning to brown and soften, again stirring frequently, about another 3 minutes. Add the garlic and cook, stirring continually until fragrant, 1 minute.

Stir in the rice, sage and thyme, and cook 1 minute, stirring constantly. Pour in the wine and stir until it is mostly absorbed, then deglaze the bottom of the pot, about 3 minutes.

Return the chicken to the pot, add the broth, stir well, and scrape down the sides. Cover the pot with the lid, lock it into place and set to manual high pressure for 10 minutes.

When the pressure cooking is complete, let the mixture rest 5 minutes before manually releasing the pressure.

When the steam stops, carefully remove the lid. Stir in the peas and Parmesan. Season with salt and pepper, to taste. Add additional broth or melt in some butter if you like the risotto thinner.

Serve hot, passing additional Parmesan cheese separately.