



Mushroom Rice

INGREDIENTS

- 1 cup of Rice
- 1.5 cups of Chicken Broth
- 1/4 cup of white wine
- 1 tbsp of butter
- 1 tbsp of olive oil
- 3 cloves of garlic
- 1 cup of chopped onion
- 3 cups of mushrooms
- 1 cup of Parmesan cheese
- 1 handfull of fresh thyme
- 1 tablespoon of Herbes de Provence
- Salt to taste
- Pepper to taste

METHOD

- Using the sauté mode, heat the instant pot.
- Once hot, add the butter and oil.
- Add garlic and sauté for 20 seconds.
- Add the onions and sauté till translucent.
- Tip in the mushrooms with Herbes de Provence and mix to coat it with oil-butter.
- Let it brown without stirring it too often.
- Add the rice and mix well with the other ingredients sauté for 2 minutes.
- Add white wine and deglaze the pot, then add the chicken broth.
- Close the lid.
- Cancel sauté, select pressure cook on high, set the timer to 5 minutes and the valve to sealed position
- Release the pressure after 10 minute of natural release.
- Add Parmesan, cover and keep warm for 2 minutes.
- Serve hot.