



Chicken and Mushroom Risoto

Ingredients

1.5L (6 cups) Chicken stock

30g butter

65ml (1/2 cup) olive oil

1 brown onions, finely chopped

500g (4 cups) Arborio rice

1 1/2 tablespoons fresh thyme leaves

65ml (1/2 cup) dry white wine

6 chicken thigh fillets, cut into 1cm pieces

100g button mushrooms, cut into 1cm pieces

2 garlic cloves, crushed

120g (1 1/2 cups) finely grated Parmesan

Method

Step 1

Bring the stock just to the boil in a large saucepan. Reduce heat and hold at a gentle simmer.

Step 2

Heat butter and 2 tablespoons of oil in a heavy-based stockpot or large flameproof casserole dish over medium heat. Add the onion. Cook, stirring, for 5 minutes or until soft and translucent but not coloured. Add the rice and 1 tablespoon of thyme. Cook, stirring, for 1 minute or until the grains appear slightly glassy.

Step 3

Add the wine to the rice mixture and cook, stirring, until the liquid is absorbed. Add a ladleful (about 125ml/1/2 cup) of the simmering stock to the rice and stir constantly with a wooden spoon until the liquid is absorbed. Continue adding the stock mixture, a ladleful at a time, stirring constantly and allowing the liquid to be absorbed before adding the next ladleful, for 20-30 minutes or until the rice is tender yet firm to the bite and the risotto is creamy.

Step 4

Heat remaining oil in a large frying pan over high heat. Add the chicken and stir-fry for 5 minutes or until chicken just starts to brown. Add the mushroom and garlic. Cook for 2 minutes.

Step 5

Add the chicken mixture, Parmesan and remaining thyme to the risotto and combine. Season with salt and pepper to serve.