

## Instant Pot Mushroom and Shrimp Risotto

### Ingredients:

2-3 Shallots or 1 Large Yellow Onion  
4 Tablespoons of Butter  
2 Tablespoons Minced Garlic  
1 Cup Arborio Rice (unwashed)  
8oz of Mushrooms  
1/2 Cup of White Wine or Water  
1TBS coconut amino  
2 Cups of Stock (or water)  
1 Cup of Frozen Peas (thawed)  
1 Cup of Parmesan Cheese  
1 Tablespoon of Soy Sauce (coconut amino)  
1 lb Jumbo Shrimp with Garlic and Old Bay Seasoning  
¼ tsp Dried Thyme  
Green Onions or Parsley  
Salt and Pepper

### Directions:

1. Set instant pot to SAUTEE on HIGH and add 2 TBSP butter
2. Add garlic, chopped onion and chopped mushrooms to saute
3. Add Arborio rice stir for about 2 minutes ensuring all the rice soaks up the liquids.
4. Deglaze with 1/2 c wine/water - scrape off all the brown bits from the bottom.
5. Season – ¼ tsp thyme, salt, pepper, 1TBS coconut amino
6. Add 2 C broth/water
7. Place lid on the instant pot, manually pressure cook on HIGH for 6 minutes
8. Cook shrimp on stove in 1TBLS each Butter and Garlic 2-3 minutes each side
9. Once the instant pot is done, quick release and add frozen peas
10. Add the parmesan, baby spinach, and 2TBSP of butter to the instant pot
11. Stir well and taste for seasonings. Add salt and pepper to your liking
12. Plate with cooked shrimp on top of the risotto. Garnish with more parmesan cheese and fresh black pepper

Total Cook Time: 10-12 Minutes. 3 Minutes to Pressure - 6 Minutes to Cook - 2 Minutes to Release Pressure