

Recipe Name: Leek Mushroom & Lemon Risotto Recipe
Diet Type: Vegetarian
Course: Dinner
Cuisine: Italian Recipes
Quantity:



Ingredients

Ingredient	Quantity
• 1 tablespoon Butter	2
• 1 tablespoon Extra Virgin Olive Oil	
• 3 cloves Garlic - finely chopped	
• 2 Leek - thinly sliced (only white part)	
• 8 Button mushrooms	
• 1/4 cup White Wine	
• 1 1/2 cups Vegetable stock	
• Lemon zest - from one lemon	
• Lemon juice - from one lemon	
• 1/2 cup Risotto Rice	
• 1/4 cup Cheddar cheese - aged	
• Salt and Pepper - to taste	

Preparation

- To begin making the Leek Mushroom & Lemon Risotto, heat the butter and olive oil in a heavy bottom pan over a medium heat.
- Add the garlic, leek and mushroom and saute for 2-3 minutes until leeks and the mushrooms get lightly soft.
- Add the rice and wine and bring to the the risotto to a brisk boil.
- Reduce the heat and simmer till wine is completely absorbed.
- If the stock dries up before the rice is cooked add a little more warm water or stock and keep stirring intermittently so the rice does not get burn from the bottom and gets cooked evenly.



Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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