DietCloud – Recipe

Recipe Name: Creamy Mushroom Risotto Recipe

Diet Type: Vegetarian

Course: Dinner

Cuisine: Italian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 1 cup Arborio rice	4
• 2 tablespoons Butter	
• 1/4 cup Onions - finely chopped	
• 4 cloves Garlic - finely minced	
• 1 liter Vegetable stock	
• 1/2 cup Green Bell Pepper (Capsicum) - finely chopped	
• 15 Button mushrooms - chopped	
• 3 tablespoons Fresh cream	
• 3/4 cup Cheese - grated	
• Salt - to taste	
• Black pepper powder - to taste	
• Dried oregano - powder	

Preparation

• To begin making the Creamy Mushroom Risotto recipe, in a heavy bottomed pan, add a teaspoon of butter.
• To it add chopped onions and minced garlic.
• Salute for about 3 to 5 minutes.
• Add rice to it and mix.
• Add some vegetable broth to it and bring it to boil.
• Once they start boiling, reduce the heat and simmer till broth is completely absorbed.
• Add the remaining stock and simmer until the rice is completely cooked and all the stock is absorbed.
• If the stock dries up before the rice is cooked add little warm water.

• In another pan, take a teaspoon of butter.
• Throw in chopped capsicums and mushroom.

- Add a pinch of salt and pepper.

- Serve Creamy Mushroom Risotto along with Quick Bread Pizza for a weekend dinner with family.

Macronutrients

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