



This Weeks Recipe

One Pot Chicken & Mushroom Risotto

INGREDIENTS

- 60g butter
- 1 large onion, finely chopped
- 2 thyme sprigs, leaves picked
- 250g pack chestnut mushrooms, sliced
- 300g risotto rice
- 1½l hot chicken stock
- 200g cooked chicken, chopped into chunks or Veg alternative
- 50g grated parmesan, plus extra to serve (optional)
- small pack parsley, finely chopped

INSTRUCTIONS

STEP 1

Heat the butter in a large pan over a gentle heat and add the onion. Cook for 10 mins until softened, then stir in the thyme leaves and mushrooms. Cook for 5 mins, sprinkle in the rice

STEP 2

Ladle in a quarter of the stock and continue cooking, stirring occasionally and topping up with

STEP 3

When most of the stock has been absorbed and the rice is nearly cooked, add the chicken and stir to warm through. Season well and stir in the parmesan and parsley. Serve scattered with extra parmesan, if you like.