

## Chicken and Mushroom Risotto

1 ½ cups arborio rice  
 1 small yellow onion, minced  
 8 oz. sliced baby portabella mushrooms  
 1 tsp. minced garlic  
 4 cups chicken broth  
 ½ tsp. salt  
 ¼ tsp. pepper  
 1 cup hot water  
 ¾ cup grated Parmesan cheese  
 3 tbsp. butter  
 2 ½ cups cooked chicken, chunked  
 ¼ cup chopped fresh parsley

1. Preheat oven to 350 F.
2. In a large oven-safe skillet (at least 12-inches), combine the rice, onion, mushrooms, garlic, salt, pepper, and broth.
3. Bake, uncovered, until most of the liquid is absorbed (about 35-40 minutes).
4. Check the pan after 20 minutes of baking. If more than half of the liquid has been absorbed, then cover the pan for the remainder of the baking time.
5. Test the rice for doneness. Remove from the oven when the rice is tender.
6. To the pan add hot water, Parmesan cheese, butter and chicken.
7. Stir quickly to combine and melt cheese.
8. Garnish with fresh parsley and then serve immediately.

Source: Adapted from PureWow [www.purewow.com](http://www.purewow.com)



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