CFAES

Chicken and Mushroom Risotto

1½ 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

3/4 cup grated Parmesan cheese

3 tbsp. butter

2 ½ cups cooked chicken, chunked

1/4 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

THE OHIO STATE UNIVERSITY COLLEGE OF FOOD, AGRICULTURAL, AND ENVIRONMENTAL SCIENCES

FAMILY AND CONSUMER SCIENCES

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