

Mixed Mushroom Risotto

with Porcini Broth, Leek & Chives

Fall mushrooms come in a bewitching array of shapes, colors, sizes and textures. Here, we're using four unique varieties that add tremendous, woody complexity to our creamy, Parmesan-laden risotto: ruffled maitake, meaty oyster, mild cremini and the highly prized dried porcini. The drying process enhances the flavor of the porcini, making it intense, concentrated and perfect for infusing the dish with deep umami notes. To make the broth for the risotto, we're cooking leek with thyme and garlic, then adding both the porcini and the enriched water used to rehydrate them.



Ingredients

- 1 Cup Arborio Rice
- 9 Ounces Mixed Mushrooms
- 3 Cloves Garlic
- 1 Leek
- 1 Bunch Chives
- 1 Bunch Thyme

Knick Knacks

- 2 Tablespoons Butter
- ½ Cup Grated Parmesan Cheese
- ½ Ounce Dried Porcini Mushrooms

Makes 2 Servings

About 650 Calories Per Serving

Prep Time: 10 min | Cook Time: 35 to 45 min



1



Prepare the ingredients:

Wash and dry the fresh produce. Cut the maitake, cremini and oyster mushrooms into bite-sized pieces. Pick the thyme leaves off the stems; discard the stems. Peel and mince the garlic. Trim off and discard the root end and upper, dark-green leaves of the leek. Halve the leek lengthwise; thoroughly rinse the layers under cold water, keeping them as intact as possible. Small dice the leek. Cut the chives into ¼-inch pieces. In a medium bowl, combine the **dried porcini mushrooms** and **4 cups of hot water**. Let stand for at least 10 minutes.

2



Brown the maitake, cremini & oyster mushrooms:

In a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium-high until hot. Add the **maitake, cremini and oyster mushrooms**. Cook, stirring occasionally, 5 to 7 minutes, or until golden brown and crispy. Add **half the thyme**. Cook, stirring occasionally, 1 to 2 minutes, or until fragrant. Transfer to a paper towel-lined plate and immediately season with salt and pepper. Set aside in a warm place. Wipe out the pan.

3



Start the risotto:

In the pan used to brown the mushrooms, heat 2 teaspoons of olive oil on medium until hot. Add the **garlic, leek and remaining thyme**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened and fragrant. Increase the heat to medium-high and stir in the **rice**. Cook, stirring frequently, 1 to 2 minutes, or until toasted and fragrant.

4



Add the porcini mushrooms & broth:

While the vegetables cook, transfer the **porcini mushrooms** to a cutting board, reserving the bowl of porcini water. Roughly chop the porcini mushrooms and add to the pan with the **reserved porcini water**; season with salt and pepper. Heat to boiling on high. Once boiling, reduce the heat to medium-high and simmer, stirring frequently, 14 to 18 minutes, or until most of the liquid has been absorbed and the rice is al dente (still slightly firm to the bite). (If the mixture seems dry, add up to ¼ cup of water to achieve your desired consistency.) Remove from heat.

5



Finish the risotto:

Off the heat, add the **cheese, butter** and ⅔ of the **browned maitake, cremini and oyster mushrooms** to the pan. Stir to thoroughly combine and season with salt and pepper to taste.

6



Plate your dish:

Divide the **finished risotto** between 2 dishes. Top with the **remaining browned maitake, cremini and oyster mushrooms**. Garnish with the **chives**. Enjoy!