




### Product Spotlight: Dried Mushrooms


Dried mushrooms allow us to have the rich and exotic flavour of wild mushrooms all year round!



# Forest Mushroom Risotto

A comforting risotto rich in flavour using leek and forest mushrooms, made creamy and dreamy with Hippy Veggies macadamia cheese, served with sautéed Brussels sprouts with thyme.

 35 minutes

 4 servings

 Plant-Based

26 May 2023

## Jazz it up!

*You can add lemon zest or dried chilli flakes to the Brussels sprouts for a different flavour. Add crushed garlic to the risotto as it cooks if you have some.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	11g	18g	72g

## FROM YOUR BOX

DRIED FOREST MUSHROOMS	1 packet
LEEK	1
CELERY STALKS	2
ARBORIO RICE	300g
BUTTON MUSHROOMS	300g
BRUSSELS SPROUTS	200g
THYME	1 packet
MACADAMIA CHEESE	1 jar

## FROM YOUR PANTRY

olive oil, salt, pepper, 2 vegetable stock cubes, white wine vinegar

## KEY UTENSILS

large frypan, saucepan, small frypan

## NOTES

You can use liquid stock or a stock paste instead of stock cubes.

Leeks can be quite sandy! To remove excess sand, rinse the sliced leek in a colander before adding it to the pan.



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### 1. MAKE THE STOCK

Place dried mushrooms in a saucepan with **2L of water**. Bring to a boil and add **2 crumbled stock cubes** (see notes). Stir to dissolve. Reduce heat to a simmer.



### 2. SAUTÉ THE VEGETABLES

Slice leek and dice celery (see notes). Add to a large pan with **1 tbsp olive oil** over medium heat and cook for 5 minutes, or until tender. Add rice and **1 1/2 tbsp vinegar**, combine well.



### 3. SIMMER THE RICE

Add stock (including mushrooms) to the rice 1 cup at a time. Simmer, allowing stock to absorb after each addition. Cook, stirring, until rice is tender but still firm and all stock is absorbed.



### 4. COOK THE MUSHROOMS

Meanwhile, heat a frypan over medium-high heat with **olive oil**. Trim and quarter mushrooms and sprouts. Add to pan along with 1 tbsp thyme leaves. Cook for 4-5 minutes, or until tender. Season to taste with **salt and pepper**.



### 5. FINISH THE RISOTTO

Stir 1/2 macadamia cheese through the risotto until well combined (add water to loosen if needed). Season with **salt and pepper** to taste.



### 6. FINISH AND SERVE

Divide risotto among shallow bowls. Top with mushrooms and sprouts. Add spoonfuls of remaining macadamia cheese. Garnish with thyme leaves to taste.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

