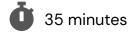






Forest Mushroom Risotto

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







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.

TOTAL FAT CARBOHYDRATES

72g

FROM YOUR BOX

DRIED FOREST MUSHROOMS	1 packet
LEEK	1
CELERY STALKS	2
ARBORIO RICE	300g
BUTTON MUSHROOMS	300g
BRUSSELS SPROUTS	200g
ТНҮМЕ	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.





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 mediumhigh 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



