



Garlic Mushroom Risotto

A creamy risotto infused with thyme, topped with golden mushrooms and crumbled feta for a rich, savoury finish.



35 minutes



2 servings



Vegetarian

FROM YOUR BOX

BROWN ONION	1
CELERY STALK	1
ZUCCHINI	1
ARBORIO RICE	150g
THYME	1 packet
BUTTON MUSHROOMS	150g
GARLIC CLOVE	1
FETA CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, salt and pepper, vegetable stock cube, butter

NOTES

You can cook the zucchini with the mushrooms in step 3 and serve on top of the risotto if preferred.

1. SAUTÉ THE VEGETABLES

Boil **1L water** in a kettle. Heat a large saucepan or frypan over medium heat with **oil**. Dice **onion**, **celery**, and **zucchini**, adding to the pan as you go. Cook for 5–7 minutes until softened.

TIP *Add 1 tbsp butter for richness.*

2. SIMMER THE RISOTTO

Stir in **arborio rice** and cook for 1 minute until lightly toasted. Add **1 tbsp thyme leaves** and crumble in **stock cube** (see tip). Pour in **3 cups boiling water** from kettle. Cover with lid and simmer, stirring occasionally for 15–20 minutes until rice is tender and creamy (add more water if needed).

TIP *You could use stock paste instead of a stock cube if you have some. Add some crushed garlic for depth of flavour.*

3. COOK THE MUSHROOMS

Meanwhile, quarter **mushrooms** and finely chop **garlic**. Heat a frypan over medium–high heat with **oil**. Add mushrooms and garlic to pan and cook 5–7 minutes until golden. Season with **pepper**.

TIP *A splash of balsamic vinegar can enhance the umami flavour.*

4. FINISH AND SERVE

Stir half the **feta cheese** and a knob of **butter** through the risotto until creamy. Divide among bowls and top with mushrooms and remaining **crumbled feta** (use to taste). Garnish with thyme leaves.

TIP *Garnish with chilli flakes for heat or toasted nuts for crunch.*

This recipe has simplified instructions to help lower your meal cost.