



Garlic Mushroom Risotto

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



35 minutes



4/6 servings



Vegetarian

FROM YOUR BOX

	4 PERSON	6 PERSON
BROWN ONION	1	1
CELERY STALKS	2	3
ZUCCHINI	1	2
ARBORIO RICE	300g	300g + 150g
THYME	1 packet	1 packet
BUTTON MUSHROOMS	300g	300g + 150g
GARLIC CLOVES	2	3
FETA CHEESE	1 packet	2 packets

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.

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1. SAUTÉ THE VEGETABLES

Boil **1.2L 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 (see notes). Cook for 5–7 minutes until softened.

6P – boil **1.5L water in a kettle**.

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 **1.2L 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).

6P – add **1 1/2 tbsp thyme leaves and crumble in stock cube (see tip)**. Pour in **1.5L boiling water from kettle**.

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. Season with **salt and pepper**. Divide among bowls and top with **mushrooms** and remaining **crumbled feta**. 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.