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## Chicken and Mushroom Risotto

### Ingredients

|                           |                                |
|---------------------------|--------------------------------|
| 8 cups chicken broth      | 3 tablespoons olive oil        |
| 1 onion                   | 2 garlic cloves                |
| 1 cup sliced mushrooms    | 2 tablespoons Grassland butter |
| 2 cups arborio rice       | 1/2 cup dry white wine         |
| 2 chicken breasts, sliced | salt and pepper to taste       |

### Directions

1. Heat chicken broth and keep warm on low heat.
2. Heat 1 tablespoon of olive oil in large skillet over medium heat. Add 1/2 onion and 1 garlic clove. Cook, stirring until translucent, about 5 minutes.
3. Add mushrooms, chicken and butter. Sauté until chicken is cooked. Season with salt and pepper.
4. Coat a saucepan with 2 tablespoons olive oil. Sauté 1/2 onion and 1 garlic clove.
5. Add 2 cups rice and stir quickly until opaque. Stir in wine and cook until evaporated.
6. Add 1 cup of broth to rice and stir until liquid is absorbed by rice. Add remaining broth 1 cup at a time until all broth is absorbed.
7. Add mushroom and chicken mixture to rice.