

# Mushroom Risotto

## **Prep time:**

10 minutes

## **Cook time:**

35 minutes

## **Yields:**

4 to 6 servings

## **Ingredients**

- 6 cups vegetable broth
- 2 pounds (4 cups) sliced mushrooms (white, brown, portabella, oyster, shiitake)
- ¼ cup onion, small diced
- 1½ cups Arborio rice
- salt and pepper to taste
- 3 tablespoons finely chopped chives
- ¼ cup nutritional yeast
- 2 tablespoons lemon juice

## **Directions:**

1. In a saucepan, warm the broth over low heat.
2. Spray a large pot over medium-high heat. Stir in the mushrooms and cook until soft, about 3 minutes. Remove mushrooms and their liquid, and set aside.
3. Lower heat to medium-low heat, spray again, and stir in the onion. Cook 1 minute.
4. Add rice and stir, about 2 minutes.
5. Add ½ cup broth to the rice, and stir until the broth is absorbed. Continue adding broth ½ cup at a time, stirring continuously, until the liquid is absorbed and the rice is al dente, about 15 to 20 minutes.

6. Remove from heat, and stir in the mushrooms, chives, lemon juice and nutritional yeast. Season with salt and pepper to taste.