



simple food,
made delicious



Philadelphia Mushroom Risotto

SERVE 4-6 people	PREP 15 mins	COOK 10 mins
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Ingredients

1.25 litres vegetable or chicken stock
1 onion, peeled and finely chopped
50g butter
450g chestnut mushrooms, trimmed
and thickly sliced
300g risotto rice
125ml dry white wine
150g Philadelphia Light Garlic & Herb

Instructions

- Put the stock in a saucepan and bring to the boil, then turn the heat down to just keep the stock hot.
- Melt the butter in a wide deep pan. Add the onion and cook gently without browning, until soft. Add the mushrooms to the pan and cook for a further 5 minutes or so until the water thrown off by the mushrooms has evaporated.
- Stir in the rice and cook until translucent. Pour in the wine. Stir the risotto until the wine is absorbed then add a generous ladle full of hot stock. Continue in this way, stirring until the liquid is absorbed by the rice before adding another ladle full of stock and so on until the rice is just tender and the sauce creamy.
- Remove from the heat and stir in the Philadelphia until just melted. Season and serve immediately.

Nutritional information

(per serving, serves 6)

Energy	1343kJ/320kcal
Protein	7.3g
Carbohydrate	42.8g
of which Sugars	2.7g
Fat	12.0g
of which Saturated Fat	7.0g
Fibre (Englyst)	1.9g
Sodium*	0.6g
*Equivalent as Salt	1.5g