



mushroom risotto with arugula

cook time:
45

prep time:
15

featured product:
baby arugula

get some savory goodness from this mushroom risotto recipe! this warm and delicious meal is perfect for the holidays. mushroom and fresh thyme leaves mingle with garlic and white wine for mouthwatering flavor! baby arugula adds a peppery kick and some green nutrition. great served in a big bowl on a cold night.



ingredients

2 servings

- 2 packages (5 ounces each) [organicgirl© baby arugula ?](#)
- 5 cups vegetable or chicken broth
- 2 tablespoons unsalted butter
- 3 garlic cloves, minced
- 1/2 small onion, finely chopped
- 12 ounces button mushrooms, sliced
- 4 ounces gourmet medley mushrooms or wild mushrooms, sliced
- 2 teaspoons fresh thyme leaves
- 1 cup arborio rice
- 1/2 cup dry white wine
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 1/2 cup grated parmesan cheese, plus additional for garnish

substitutions

? *substitute with* **PROTEIN GREENS**

directions

1. in medium covered saucepot, heat broth over medium heat. when simmering, turn off heat and keep covered.
2. meanwhile, in large high-sided skillet, melt butter over medium-high heat. add garlic and onion. cook 2 minutes, stirring frequently. add mushrooms and thyme; cook 8 to 10 minutes or until mushrooms are deep golden brown, stirring frequently.
3. reduce heat to medium and add rice; cook 1 to 2 minutes or until rice begins to become translucent at edges of grains, stirring constantly. add wine, salt and pepper; stir constantly until wine is mostly absorbed.
4. add 1/2 cup hot broth; stir frequently until mostly absorbed. add additional broth in 1/2 cup increments, stirring after each addition and cooking until broth is mostly absorbed before adding more. cook 18 minutes, then stir in arugula and cheese. continue cooking 2 to 3 minutes longer or until rice is tender, stirring frequently and adding broth as needed (you may not need all of the broth).
5. divide risotto between warm plates. garnish with additional cheese and serve immediately.

home chef tip: a lot of people think that risotto requires *constant* stirring, but you really don't have to do that (although you can, if you want). restaurant chefs certainly don't stand over the skillet stirring it constantly. just stay in the kitchen with it (maybe unload the dishwasher while you're at it). stir it every 2 to 3 minutes and add more hot broth as soon as it starts to get dry again, and you're all good.