



## Mushroom & Chicken Risotto

**Serves:** 4

**Preparation:** 10 minutes

**Cooking:** 50 minutes



## Ingredients\*

- 🍄 400g button mushrooms, sliced
- 🍴 3 tbs olive oil
- 🍄 1 leek, halved, thinly sliced
- 🍄 2 garlic cloves, crushed
- 🍄 2 cups arborio rice
- 🍴 4 cups chicken stock
- 🍄 2 chicken breast fillets
- 🍴 1/4 cup basil leaves, shredded
- 🍄 60g parmesan, finely grated

## Method

1. Preheat oven to 160°C. Heat 2 tbs oil in an ovenproof cookware over medium heat. Add the leek, garlic and mushrooms and cook, stirring occasionally for 5 minutes or until onions are soft. Add the rice and cook, stirring for 1 minute. Add the stock and bring to the boil.
2. Remove pan from the heat, cover with lid or foil and transfer to the oven. Bake for 18-20 minutes or until the stock is almost absorbed.
3. Meanwhile, heat remaining oil in a non-stick frying pan over medium heat. Add chicken and cook for 5 minutes each side until just cooked through. Remove to a board, stand for 5 minutes then thinly slice.
4. Stir the chicken, basil and parmesan into the risotto. Season with pepper and serve.

\*Pupils may be allergic to one or more ingredients. Please check carefully before starting and make appropriate arrangements where necessary.

