



## Mushroom Risotto

### Ingredients

- 2 cubes MAGGI® Beef Bouillon
- 1 cup Arborio rice
- 4 cups water
- 1 tbsp Olive oil
- 1 Small Onion, finely chopped
- 2 Cloves Garlic, finely chopped
- 200 g Mushrooms, chopped
- 0.5 cup parmesan cheese, grated
- 1 tbsp Fresh parsley, chopped

### Instruction

1. In a large skillet or saucepan, heat the olive oil over medium heat. Add the chopped onion and minced garlic, and sauté until the onion becomes translucent. Add the mushroom and sauté for 5 minutes.
2. Add the Arborio rice to the skillet and stir to coat the grains with the oil. Toast the rice for about 2 minutes, stirring constantly.
3. Begin adding the warm beef broth to the skillet, one ladleful at a time, stirring constantly. Allow each ladleful of broth to be absorbed by the rice before adding the next. Continue this process for about 20–25 minutes, or until the rice is cooked al dente and the risotto has a creamy consistency.
4. Stir in the grated Parmesan cheese. Mix well until the cheese is melted and incorporated into the risotto, garnished with fresh chopped parsley.

### Nutrition

Carbohydrates	30.22 g
Energy	189.45 kcal
Fats	4.98 g
Protein	5.8 g

🕒 30 Minutes

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