



READY TO COOK
BY HARRIS FARM

MIX FOREST MUSHROOM RISOTTO



PREP
15 min



COOK
30 min



SERVES
4

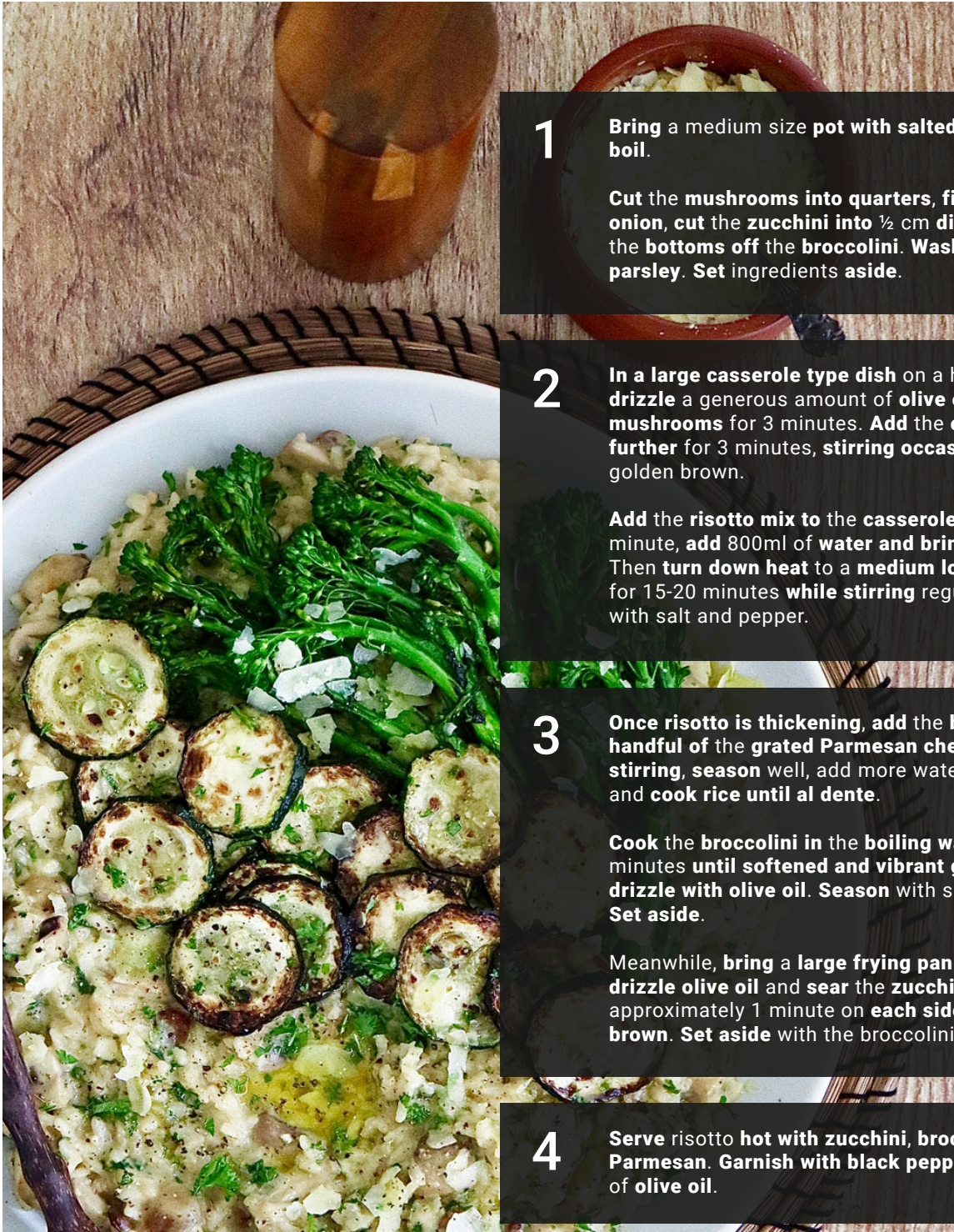
INGREDIENTS:

- > 1 Brown Onion
- > 200g Cup Mushrooms
- > 1 Broccolini Bunch
- > 300g Zucchini
- > 200g Forest Mushroom Risotto
- > 150g Parmesan Cheese
- > ½ Parsley Bunch

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 30g Butter
- > Olive Oil
- > Salt and Pepper

METHOD – GET COOKING!



1

Bring a medium size **pot with salted water to the boil.**

Cut the mushrooms into quarters, finely dice the onion, cut the zucchini into ½ cm disks and cut the bottoms off the broccolini. Wash and chop the parsley. Set ingredients aside.

2

In a large casserole type dish on a high heat, drizzle a generous amount of olive oil and cook the mushrooms for 3 minutes. Add the onions and cook further for 3 minutes, stirring occasionally until golden brown.

Add the risotto mix to the casserole, cook for 1 minute, add 800ml of water and bring to the boil. Then turn down heat to a medium low and simmer for 15-20 minutes while stirring regularly. Season with salt and pepper.

3

Once risotto is thickening, add the butter and a handful of the grated Parmesan cheese. Keep stirring, season well, add more water if necessary and cook rice until al dente.

Cook the broccolini in the boiling water for 3 minutes until softened and vibrant green. Drain and drizzle with olive oil. Season with salt and pepper. Set aside.

Meanwhile, bring a large frying pan to a high heat, drizzle olive oil and sear the zucchini disks for approximately 1 minute on each side until golden brown. Set aside with the broccolini.

4

Serve risotto hot with zucchini, broccolini and extra Parmesan. Garnish with black pepper and a drizzle of olive oil.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Drizzle risotto with truffle oil if preferred.
- Serve risotto with a side of mixed leaves salad or garlic bread.
- Ensure to regularly stir the risotto so doesn't catch in the bottom of the pan.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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