



CHICKEN, AND MUSHROOM QUICK RISOTTO
RECIPE

CHICKEN, AND MUSHROOM QUICK RISOTTO



COOK TIME

20 mins

PREP TIME

10 mins

SERVES

4 x

CHICKEN, AND MUSHROOM QUICK RISOTTO

Share

- [Pinterest \(opens in new window\)](#)
- [Facebook \(opens in new window\)](#)
- [Twitter \(opens in new window\)](#)

- [Download \(opens in new window\)](#)
- [Print \(opens in same window\)](#)

INGREDIENTS

- 2 cups (250 g) sliced Chicken
- 2 cups (500 g) sliced Bacon
- 2 cups (500 g) sliced Mushrooms
- 2 Tbsp Olive oil
- 2 Tsp MasterFoods™ Italian Herbs
- 2 Tsp MasterFoods™ Rosemary
- 3 cups (800 g) White Rice or Arborio Rice
- 1 Tbsp Butter
- 2 cups (500 mls, 16 fl oz.) Vegetable Stock
- 1 cup (240 ml, 8 fl oz.) Cream
- 1 cup (240 ml, 8 fl oz.) White Wine
- 1 cup (90 g) Grated Parmesan Cheese

RELATED PRODUCTS



MASTERFOODS Dried Italian Herbs 10g Jar

[See details](#)



MASTERFOODS Herbs Rosemary Leaves 16g Jar

[See details](#)

METHOD

1. 1.
If you don't have Arborio rice: Boil the White rice gently in the stock, till al dente, and strain. If you have Arborio: Panfry the rice grains in the Butter, continue to add stock and stir till the rice is soft and al dente.
2. 2.
Pan fry sliced Chicken, Bacon and Mushrooms with Olive oil, and MasterFoods™ Italian Herbs, MasterFoods™ Rosemary and brown until all the ingredients wilt. Pan fry sliced Chicken, Bacon and Mushrooms with Olive oil, and MasterFoods™ Italian Herbs, MasterFoods™ Rosemary and brown until all the ingredients wilt.
3. 3.
Add the Butter, Parmesan Cheese, Cream and White wine, and stir gently so it all mixes.
4. 4.
In a pan wilt the sliced chicken, mushrooms and bacon with the Olive Oil, the MasterFoods™ Italian Herbs, Garlic, and Rosemary and add to the rice. Stir through, the Parme-san, Cheese, Cream, and the White Wine.
5. 5.
Serve with Extra Parmesan Cheese, a Crispy Salad and Crunchy Bread.

Source URL: <https://www.masterfoods.co.nz/Recipes/chicken-and-mushroom-quick-risotto>