Description: A hearty and comforting dinner recipe that combines the earthy flavors of mushrooms with the sweetness of apple and freshness of peas.

Ingredients:

- 1 cup Arborio rice
- 2 cups mixed mushrooms (button, cremini, shiitake)
- 4 cups chicken stock, warmed
- 1 large apple, diced
- 1 cup fresh peas
- 2 tablespoons olive oil
- 1 onion, chopped
- 2 cloves garlic, minced
- Salt and pepper to taste

Instructions:

- 1. Heat olive oil in a large skillet over medium heat. Add chopped onion and cook until translucent.
- 2. Add minced garlic and cook for 1 minute.
- 3. Add Arborio rice and cook for 1-2 minutes, stirring constantly.
- 4. Add diced apple and cook for 2-3 minutes, until slightly tender.
- 5. Add mixed mushrooms and cook until they release their moisture and start to brown.
- 6. Add warmed chicken stock, one cup at a time, stirring constantly and allowing each portion to absorb before adding the next.
- 7. Stir in fresh peas and cook until they are tender.
- 8. Season with salt and pepper to taste.
- 9. Serve hot and enjoy!

Tips:

- Use a combination of mushroom varieties for the best flavor and texture.
- Don't overcook the risotto, it should be creamy and slightly firm in the center.

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Original ingredients requested: mushroom, rice, chicken stock, peas, apple (Meal type: dinner)