

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)