

Easy Oven Baked Mushroom & Thyme Risotto

Serves 6

INGREDIENTS

- 5 cups low-sodium chicken or veggie stock, divided
- 1 - 1 ½ lbs mixed mushrooms, cleaned and thinly chopped (use whatever varieties you'd like!)
- 5 tablespoons butter, divided (unsalted or salted butter are both fine)
- Kosher salt
- Freshly ground black pepper
- 1 shallot or small onion, finely diced
- 2 teaspoons dried or chopped fresh thyme
- 1 ½ cups Arborio rice
- 1 cup freshly grated Parmesan cheese
- ½ cup dry white wine
- 1 tablespoon fresh lemon juice
- Handful chopped fresh parsley (optional garnish)

INSTRUCTIONS

1. Preheat the oven to 350F.
2. Pour **5 cups chicken or veggie stock** into a medium saucepan and bring to a simmer – then turn off the heat and cover the saucepan with a lid (otherwise a lot of your stock will evaporate).
3. To prepare the **1 - 1 ½ lb mushrooms**, give them a good rinse with cold water, then use a sharp knife to chop off any woody stems and thinly slice the mushrooms about ¼” thick.
4. Melt **2 tablespoons butter** in a 4-5 quart dutch oven (or similar large pot with a lid). When the melted butter is hot and bubbling, add the sliced mushrooms along with **¼ teaspoon kosher salt** and **¼ teaspoon ground black pepper**. Stir occasionally until the mushrooms are very tender and beginning to brown, about 10-12 minutes total. It will seem like a lot of mushrooms at the beginning! But fairly quickly, the salt will draw moisture out of the mushrooms, and there will be quite a bit of liquid in the pan. Keep stirring until all the liquid evaporates, and then allow the mushrooms to brown a bit more.
5. Add **1 finely diced shallot or small yellow onion** and **2 teaspoons thyme** to the mushrooms, and cook for 2-3 minutes, until the shallot (or onion) is beginning to turn translucent.
6. Stir **1 ½ cups Arborio rice** into the pot, coating the grains in the mushrooms and onions, and toast for 1 minute. Stir in **4 cups of the warmed stock**, then cover the dutch oven with a lid and bake in the oven for 45 minutes. Reserve the remaining 1 cup stock in the saucepan and keep it warm.
7. After 45 minutes, remove risotto from the oven and add between **½ cup to 1 cup warmed stock** (use as little or as much stock as needed for the rice to be nice and creamy). **Also stir in 1 cup freshly grated Parmesan cheese, ½ cup dry white wine, 3 tablespoons butter, 1 ½ teaspoons kosher salt, ¼ teaspoon ground black pepper, and 1 tablespoon fresh lemon juice.** Stir actively for 1-2 minutes, until the rice is thick and creamy. Taste and adjust seasoning as needed.
8. This risotto is best served hot, topped with an extra dusting of Parmesan cheese and some chopped fresh parsley.