

## Easy Mushroom and Bacon Risotto

Serves: 1

Prep time: 5 Minutes

Cooking time: 35 Minutes

### Ingredients:

- 1 teaspoon oil
- 1 large mushroom, chopped
- 1 rasher of bacon, chopped
- ½ teaspoon grated garlic
- ½ zucchini, chopped
- 1 tablespoon chopped onion
- ⅓ cup Arborio rice
- 40 ml dry white wine (or chicken stock)
- 200 ml Chicken stock
- 2 ½ tablespoon of grated parmesan cheese
- **Garnish \*optional**
- chives or parley, chopped
- grated parmesan cheese, extra



*Tasty Hearty Meal*

### Method:

- Heat oil to medium-high in a medium size pan
- Add the onion and garlic and cook for 1 minute
- Add bacon stirring until onion is soft and bacon is slightly browned
- Add rice, stir while cooking 1-2 minutes, giving the rice a glossy coat
- Add wine, simmer while stirring until wine has been absorbed
- Add mushroom and keep stirring while adding the stock, simmer covered for about 25-30 minutes until rice is tender.
- Stir in parmesan cheese.
- **\* Garnish**
- With a sprinkle of extra grated parmesan cheese, chopped chives and/or parsley if desired