



Peppercorn Mushroom Risotto

Servings: 4, Prep time: 5 minutes, Cook time: 20 minutes

Ingredients

Mushrooms in Peppercorn Sauce	1 package
Arborio Rice	2 cups
Vegetable Broth	3 cups
White Wine	1 cup
Shallots, minced	2 Tbsp.
Parmesan cheese, shredded	½ cup
Sour Cream	¼ cup
Butter	2 Tbsp.

Instructions

In a medium sauce pot melt butter over medium heat, add shallots and cook for 2 minutes, add rice to the pot and stir to coat.

Pour white wine into pot and cook for 5 minutes stirring constantly.

Ladle hot vegetable broth into pot a little at a time and continue stirring rice.

If broth is gone and rice is not fully cooked continue with hot water.

When rice is fully cooked and liquid has been absorbed stir in parmesan cheese, sour cream and mushrooms in peppercorn sauce.