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Mixed Mushroom and Leek Risotto with Parmesan & Thyme

Recipe Courtesy of Chef Robert Lupo

Mixed Mushroom & Leek Risotto

1 clove garlic, cut in half
4 oz. leeks, white & light green bottoms only, sliced
8 oz mixed mushrooms, roughly chopped
1 shallot, roughly chopped
1/2 oz. dried porcini mushrooms & shiitake mushrooms
3 cups water*
2 sprigs fresh thyme
1 tbsp cooking oil*
Salt, to taste*
Pepper, to taste*
3/4 cup Arborio rice
1 oz. Parmesan cheese
4 tsp. butter**

*Ingredients not included in your PeachDish box.

** 1 pat= approximately 2 tsp.

1. Please read entire recipe card before beginning.
2. Prepare the ingredients by: cutting the garlic; slicing the leeks into 1/2" pieces and rinsing them to remove dirt from the layers; chopping the mushrooms and chopping the shallot.
3. In a medium sauce-pot combine dried porcini & shiitake mushrooms, garlic and 3 cups water, bring to a boil and take off heat. Add sprigs of thyme to broth.
4. Heat a large sauce-pot over medium-low heat and add the oil. Add shallot to the pot and cook until translucent, about 2 minutes. Add a pinch of salt and pepper and the rice. Cook over medium-low heat for 2 more minutes or until lightly toasted. Add the mushrooms and leeks and cook for 2 more minutes.
5. Strain the broth, reserving the broth and discarding the solids. Add 1/2 cup of broth to rice/vegetable mixture. With a wooden spoon stir rice slowly and thoroughly so it begins to absorb the liquid. Once most of the liquid is absorbed add another 1/2 cup of broth. Repeat this process 4 more times until all the broth is gone and the rice is plump and tender. Remove from heat. Add half of Parmesan cheese, butter and season to taste with salt and pepper. Stir to combine and remove from heat.
6. Spoon risotto onto the center of each plate and top with remaining cheese. Enjoy!

Yield: 2 servings Preparation Time: 10-15 minutes Cook Time: 30 minutes