



Mushroom & Chicken Risotto

Serves 4

3 tbs olive oil

1 leek, halved, thinly sliced

2 garlic cloves, crushed

400g button mushrooms, sliced

2 cups arborio rice

4 cups chicken stock

2 chicken breast fillets

¼ cup basil leaves, shredded

60g parmesan, finely grated

1. Preheat oven to 160°C fan forced. Heat 2 tbs oil in an ovenproof cookware over medium heat. Add the leek, garlic and mushrooms and cook, stirring occasionally for 5 minutes or until onions are soft. Add the rice and cook, stirring for 1 minute. Add the stock and bring to the boil.

- 2.** Remove pan from the heat, cover with lid or foil and transfer to the oven. Bake for 18-20 minutes or until the stock is almost absorbed.
- 3.** Meanwhile, heat remaining oil in a non-stick frying pan over medium heat. Add chicken and cook for 5 minutes each side until just cooked through. Remove to a board, stand for 5 minutes then thinly slice.
- 4.** Stir the chicken, basil and parmesan into the risotto. Season with pepper and serve.

Budget meal