



Serves: 4

Mushroom & Chicken Risotto

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
1/4 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.