

SAXA Recipe Card



Mixed Mushroom & Chicken Risotto

Ingredients:

75g butter
2 garlic cloves, crushed
2 single chicken breasts, cubed
150g of mixed mushrooms (oyster, shimeji, Swiss brown), sliced
150mL of white wine
1 tsp of Saxa Cooking Salt
¼ tsp ground black pepper
1 onion, finely chopped
2/3 cup arborio rice
420mL chicken stock
Saxa Cooking Salt, extra
¼ cup of grated fresh Parmesan

Directions

1. Melt 25g of butter in a frying pan, add garlic and cook for a minute. Add chicken and cook until lightly golden. Remove from pan.
2. Add mushrooms and sauté for 2 minutes.
3. Return chicken to pan. Add half the wine (75mL) and ½ tsp of salt and the pepper. Bring to the boil cover and simmer for 20 minutes.
4. Meanwhile, in a large saucepan melt the remaining butter, add onion and cook for 3-4 minutes. Add the remaining wine and boil until reduced.
5. Add rice and stir to coat. Add 1/4cup(60mL) of stock at a time until all is absorbed and rice is tender and creamy (approximately 30 minutes). Season with remaining Saxa salt and stir in parmesan.
6. Serve chicken and mushrooms on top of the risotto.

Serves 4 to 6

Prepare in 10 minutes

Cook in 45 minutes