



# RICEPLUS

Rice just got better...

## MUSHROOM & CHICKEN RISOTTO

### INGREDIENTS

2 cups RICEPLUS Ancient Grains  
1 tblsp oil  
30g butter  
2 cloves garlic, finely chopped  
1 shallot, finely chopped  
200g mushrooms, sliced  
1 chicken breast, sliced

1 litre chicken stock  
2 cups water  
salt & freshly ground black pepper to taste  
1 tsp white truffle oil (optional)


TO SERVE:  
capsicum pesto & rocket leaves

### METHOD (STOVE TOP - PAN FRY)

1. Heat the oil and butter in a large saucepan over a medium heat and brown the sliced chicken well. Remove and set aside.
2. Add the garlic, shallot and mushrooms to the pan and sauté 2-3 minutes, stir in the RICEPLUS and continue to cook stirring for 2 minutes.
3. Heat the stock and water over a low heat. Add the warm stock one ladle at a time stirring until all the rice is tender and all the liquid has been absorbed. Add the browned chicken to the pan and stir through.
4. Season to taste with salt & pepper. Drizzle with truffle oil and stir through.
5. Serve risotto hot garnished with capsicum pesto and rocket leaves.

**TIP** This risotto is also delicious made with Italian sausage or salmon in place of chicken.

For more information visit: [www.riceplus.com.au](http://www.riceplus.com.au)

 [facebook.com/riceplusaustralia](https://facebook.com/riceplusaustralia)  
 [instagram.com/rice\\_plus](https://instagram.com/rice_plus)

**COOKING TIME: 45 MINS**  
**SERVING SIZE: 4-6**