

Marie Saba

*from my kitchen to yours*

## Instant Pot Risotto

*Serves 6*

### Ingredients:

- 2 Tablespoons (28 g) unsalted butter
- 2 Tablespoons (14 mL) olive oil
- 1 cup (170 g) chopped onion
- 2 cups (200 g) sliced mushrooms
- 1 1/2 cups (300 g) Arborio rice
- 1/2 cup (113 g) dry white wine (optional)
- 4 cups (960 ml) broth or stock
- 1/2 teaspoon (2.5 g) salt
- Freshly ground black pepper
- 1 sprig rosemary
- 3/4 cup (60 g) grated Parmesan cheese, plus more for topping



### Instructions:

1. Select sauté function on the Instant Pot. Add butter and oil. When butter melts, add onion. Cook onion, stirring occasionally, about 3 minutes. Add mushrooms and cook, stirring occasionally, about 3 minutes.
2. Stir in rice until all grains are coated. Add wine (if using), and cook, stirring occasionally, about 30 seconds. Add broth, salt, pepper, and rosemary; stir to combine. Turn off sauté function.
3. Close and lock lid. Turn venting switch to seal. Select high pressure and set timer for 6 minutes. Press the Start button. (Allow 5-10 minutes for pressure to build.)
4. When cooking is done, release pressure and carefully remove lid. Discard rosemary stem.
5. Stir risotto until creamy, about 1 minute. Stir in 3/4 cup Parmesan. Season with salt and pepper to taste. Top with additional grated Parmesan and serve.

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