

# Shiitake Risotto

## For the mushrooms:

1 pound shiitake mushrooms, stems removed, sliced into 1/4- to 1/3-inch pieces

1 large onion, halved, thinly sliced lengthwise

4 tablespoons butter, melted

1 teaspoons minced fresh thyme leaves

Salt

Pepper

## For the risotto:

4 tablespoons butter, divided

1 large onion, diced

1 1/2 cups Arborio rice or medium-grain white rice

1/2 cup dry white wine

5 cups (or more) vegetable broth, warmed

1/2 cup grated Parmesan cheese

Chopped fresh parsley, for garnish

First, prepare the mushrooms. Preheat the oven to 400 degrees Fahrenheit.

Toss all ingredients together on a rimmed baking sheet, then spread the mushrooms and onions out evenly. Sprinkle with salt and pepper. Roast until the mushrooms are tender and light brown around the edges, stirring occasionally, about 45 minutes. Remove from the oven and set aside.

Once the mushrooms have been roasting for about 15 minutes, start the rice.

In a large, heavy saucepan over medium heat, melt 2 tablespoons of the

butter. Add onion and cook until beginning to soften, about 5 minutes. Add rice and cook for 1 minute, stirring. Add wine and stir until almost all the liquid is absorbed, about 1 to 2 minutes. Stir in about 1 cup of the hot broth. Simmer until the broth is almost absorbed, stirring often, about 4 minutes. Add more broth, 1 cup at a time, allowing each addition to be absorbed before adding the next and stirring often. Continue until the rice is tender and the mixture is creamy, about 20 minutes longer. Stir in the mushroom mixture, remaining 2 tablespoons butter, and cheese, until everything is well combined. Transfer to large bowl, sprinkle with parsley, and serve.