

Risotto

**Servings:**

2 people

Prep Time:

30-40 minutes

Cooking Time:

10 minutes

Ingredients:

- 500ml water
- 50g butter
- 4 vegetable Oxo cubes
- 2-4 cloves garlic
- 1 red onion
- 150g risotto rice
- 150g mushrooms (sliced)
- ½ glass white wine

Directions:

1. Chop the onion and crush the garlic
2. Add the Oxo cubes to the water in a pan and place on a low heat
3. Melt the butter in a large pan or wok. Add the onion and garlic and cook until soft
4. Add the rice to the onion and garlic and cook until it soaks up all the butter (about 2-4 minutes)
5. Add the wine and mushrooms
6. Once the wine has been soaked up, add a ¼ of the stock. Add more once this has soaked up and keep doing this until the stock is gone