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Rice; Campbells

Tomato

**Mark Jensen**

**Fun Guy Risotto**

Olive oil

1 white onion, finely diced

2 garlic, crushed

2 Portobello mushrooms, sliced

1 cup risotto rice

½ cup white wine

3 cups Campbells chicken stock

2 tbs chopped flat leaf parsley

Parmesan shavings, to serve

1 Heat oil in a frying pan over medium heat, cook onion, garlic and mushrooms for 2-3 minutes, add rice, cook for 1 minute, pour in wine and cook, stirring until almost evaporated. Stir in ½ cup stock at a time; cook, stirring until liquid is absorbed after each addition and rice is tender.

2 Stir through the parsley and spoon into bowls, top with parmesan to serve.