



Total Time  
**50 MIN.**

Serving Size  
**6 OZ / 190 ML**

Difficulty  
**EASY**

As risotto is best serviced fresh, this mushroom and Parmesan recipe allows you a fast-and-easy way to cook up an individual serving for each customer.

Yields  
**20**

## INGREDIENTS

	WEIGHT	MEASURE
Vegetable Oil	1/3 cup	83 mL
Mushrooms, sliced	40 oz	1 1/5 kg
Basic Short Cut Risotto*	1 recipe	1 recipe
Campbell's® Condensed Chicken Broth	40 oz	1 1/4 L
Parmesan Cheese, shredded	20 oz	600 g
Sage, fresh, chopped		
Parsley, chopped	1/3 cup	83 mL
Pepper	4 tsp	20 mL

## INSTRUCTIONS

1. For each portion, sauté 2 oz mushrooms in oil in display cooking pan.
2. Add 6 oz risotto and ¼ cup chicken broth. Stir well and heat thoroughly.
3. Add sage and Parmesan cheese just before serving. Sprinkle with chopped parsley.



### Tip

\* Cooked 15 minutes and then removed from heat.

Other flavours: Replace mushrooms with cooked spinach and green onion or sun dried tomatoes and black olives or asparagus and lemon rind or with chicken.