

SOUP-ER SIMPLE RISOTTO 3 WAYS

Stovetop Mushroom Risotto

Serves 4

INGREDIENTS

2 sachets (50g each) Knorr Cream of Mushroom Soup

¼ cup butter

2 cups sliced mushrooms

1 onion, diced

2 cloves garlic, crushed

1 cup arborio rice

¾ cup dry white wine (optional)

Juice of ½ lemon

Serving suggestions:

Hard cheese shavings

Fresh thyme

Lemon zest

METHOD

1. Pour the Knorr Cream of Mushroom soup sachet into 1.2 litres boiling water and stir to combine.
2. Place half of the butter in a large pan over medium heat. Add mushrooms and onion and sauté until tender.
3. Add garlic and stir for an additional minute. Remove mushroom mixture from pan and set aside.
4. Add remaining butter to pan over medium heat. Once melted, add rice and stir until rice begins to go translucent, about 3-4 minutes.
5. Add the white wine and bring to a simmer, stirring constantly until the liquid is absorbed. Add 1 cup of the mushroom soup and stir until almost all liquid is absorbed. Continue adding liquid 1 cup at a time, allowing each cup to absorb before adding the next, stirring continuously in between. Add extra hot water if it gets too thick.
6. Stir until liquid is absorbed and the rice is just cooked through. (This step takes 20-25 minutes.)
7. Stir in the fried mushrooms and the lemon juice.
8. Garnish with hard cheese shavings, lemon zest and a sprig of thyme and ENJOY!



Butternut & Feta Oven-Baked Risotto

Serves 4



INGREDIENTS

2 sachets (50g each) Knorr Butternut and Sweet Chilli Soup
2 cups cubed butternut, precooked
1 onion, sliced
2 cloves garlic, crushed
1 cup arborio rice
2 tbsp butter
1 cup feta, crumbled
 $\frac{3}{4}$ cup dry white wine (optional)
Salt and pepper, to season
 $\frac{1}{2}$ cup grated hard cheese
Juice of $\frac{1}{2}$ lemon




Serving suggestion:

Feta
Fresh sage
Chilli flakes (optional)



METHOD

1. Preheat the oven to 200°C.
 2. Combine 3 cups of boiling water and the sachet of Knorr Butternut and Sweet Chilli Soup in a large jug.
 3. Mix the soup liquid with the onion, garlic, arborio rice, butter, $\frac{1}{2}$ cup of the feta, dry white wine (if using) in a large casserole dish. Season with salt and pepper to taste, Cover with a lid and bake in the oven for 30 minutes, stirring halfway through.
 4. Uncover the risotto and stir well. Stir in the grated cheese, remaining feta and a squeeze of lemon juice and season with salt and pepper to taste.
 5. Serve with an extra crumble of feta, some fresh sage leaves and chilli flakes and ENJOY!
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Microwave Tomato Risotto

Serves 4

INGREDIENTS

2 sachets (50g each) Knorr Cream of Tomato Soup
1 cup arborio rice
1 onion, finely chopped
3 tbsp butter
1 cup cherry tomatoes, halved
½ cup grated mozzarella
Salt and pepper, to season

Serving suggestion

Fresh basil leaves

METHOD

1. Combine Knorr Cream of Tomato Soup sachet with 3 cups of boiling water and stir to combine.
2. Combine the rice, onion and 1½ tbsp of the butter in a large microwave-proof dish.
3. Cover and cook in the microwave on high for 3 minutes.
4. Remove from the microwave and stir in the soup liquid, then continue to cook, uncovered, for 10 minutes.
5. Stir well and mix in the tomatoes. Add more water if the mixture is getting too thick.
6. Microwave on high for a further 8 minutes, until the rice is cooked and the tomatoes have softened.
7. Leave the risotto to rest for a few minutes, then stir in the remaining butter and grated mozzarella and season to taste.
8. Serve with fresh basil leaves and ENJOY!