

## **Easy Portabella Mushroom Risotto**

1 med onion, minced  
2 cloves garlic, minced  
1 Tbsp olive oil  
1 cup Arborio rice, uncooked  
4 cups chicken broth  
2 large Portabella mushrooms, thinly sliced  
2 Tbsp butter or margarine  
¼ cup grated Romano cheese  
¼ cup cream  
Salt and pepper to taste

In a 3 qt saucepan, cook the onion and garlic in the olive oil until tender, but not brown. Stir in the uncooked rice. Cook and stir for 2 minutes. Carefully stir in the chicken broth and mushrooms. Bring to a boil; reduce heat to a low simmer. Cover and simmer for exactly 20 minutes. Do not lift the lid during this period. Remove from heat and stir in butter, grated cheese and cream. Serve immediately.