

# INSTANT POT MUSHROOM RISOTTO

yield: 6 SERVINGS   prep time: 15 MINUTES   cook time: 20 MINUTES   total time: 35 MINUTES

*I promise, this is the EASIEST risotto you will ever make right in your pressure cooker without any stirring or any kind of fuss! The risotto comes out perfectly – amazingly rich and creamy, loaded with mushrooms, spinach, peas and freshly grated Parmesan!*

★★★★★ 4.91 stars (211 ratings)

## INGREDIENTS:

- 4 tablespoons unsalted butter, divided
- 3 cloves garlic, minced
- 1 onion, diced
- 8 ounces cremini mushrooms, thinly sliced
- Kosher salt and freshly ground black pepper, to taste
- 2 cups chicken broth
- 1 cup arborio rice
- 1/4 teaspoon dried thyme
- 2 cups baby spinach
- 3/4 cup frozen peas, thawed
- 1/4 cup freshly grated Parmesan



## DIRECTIONS:

1. Set a 6-qt Instant Pot® to the high saute setting. Melt 2 tablespoons butter; add garlic and onion, and cook, stirring often, until onions have become translucent, about 3-4 minutes.
2. Add mushrooms and cook, stirring occasionally, until tender, about 3-4 minutes; season with salt and pepper, to taste.
3. Stir in chicken broth, rice and thyme. Select manual setting; adjust pressure to high, and set time for 6 minutes. When finished cooking, quick-release pressure according to manufacturer's directions.
4. Stir in spinach and remaining 2 tablespoons butter until the spinach has wilted, about 2 minutes. Stir in peas and Parmesan until heated through, about 30 seconds to 1 minute.
5. Serve immediately.

