

Italian Sausage and Mushroom Risotto

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-italian-mushroom-risotto-recipe>

Ingredients:

- 2 tablespoons olive oil
- 1 pound italian sweet sausage removed from casings, crumbled
- 1/2 pound cremini mushrooms diced
- 10 ounces fresh shiitake mushrooms diced
- 1 teaspoon fresh oregano chopped
- 1 teaspoon chopped fresh thyme
- 1 1/2 cups Madeira divided, 1/2 cup and 1 cup
- 6 cups chicken stock use gluten-free stock if cooking gluten-free
- 1/2 cup butter
- 1 onion large, chopped
- 4 garlic cloves minced
- 2 cups arborio rice
- 1/2 cup asiago cheese freshly grated, for topping

Nutrition:

1. Calories: 1060 calories
2. Carbohydrate: 112 grams
3. Cholesterol: 115 milligrams
4. Fat: 47 grams
5. Fiber: 6 grams
6. Protein: 44 grams
7. SaturatedFat: 21 grams
8. Sodium: 2040 milligrams
9. Sugar: 11 grams

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