

# Helen's Tomato and Mushroom Risotto

Serves 4 to 6

## Ingredients:

1 onion  
1 stick celery  
1 large carrot  
6 button mushrooms  
1 medium tin of chopped tomatoes  
1 cup Arborio rice  
250 ml chicken stock  
1 tablespoon oil  
 $\frac{1}{2}$  cup parmesan cheese  
 $\frac{1}{4}$  cup parsley, finely chopped  
Salt  
water

## Method:

1. Dice onion, celery and carrot.
2. Slice mushrooms.
3. Heat oil in a large frypan and add vegetables except tomatoes.
4. Add rice and stir to coat with oil.
5. Add tomatoes.
6. Add salt and chicken stock and bring to boil.
7. Reduce heat to a simmer and stir regularly.
8. Add water, a little at a time as required.
9. When rice and vegetables are tender add parmesan cheese and take off heat.
10. Spoon into bowls and garnish with parsley to finish.