

## **Wild Mushroom and Pea Risotto**

4 tablespoons unsalted butter, divided  
1/2 cup finely diced onion  
4 ounces mushrooms, any kind, sliced or kept whole if small  
1/2 cup dry white wine  
1 cup Arborio or California Pearl rice  
4 cups homemade or low-sodium chicken broth  
A few sprigs of thyme  
1/2 cup frozen sweet peas, thawed  
1/2 cup grated Parmesan cheese, from a block

Heat your pressure cooker (at minimum 3-quart size) over medium-high heat. Add 2 tablespoons of the butter, then add the chopped onions and mushrooms. Cook until soft, about 5 minutes.

Add the dry white wine and bring to a boil. Boil for a few minutes more then add the rice, the chicken broth, and the sprigs of thyme.

Put on the lid to your pressure cooker and lock into place, then bring up the pressure to high according to manufacturer's directions.

Once the pot is up to pressure, set the timer for 7 minutes. At the end of the 7 minute-timer, remove pressure cooker from heat and run the pot under cold water to release the pressure immediately. (Or if you have an electronic one, release pressure according to manufacturer's directions.) Don't remove the lid until all pressure is released.

Remove the sprigs of thyme and stir in the rest of the butter, the peas, and the half cup of Parmesan cheese. Serve with additional grated Parmesan cheese if you want and your protein of choice.