

HEINZ

RECIPE

Turkey and Mushroom Risotto

A perfect meal to use up that
leftover turkey at Christmas



Serves:

4



Preparation Time:

10 minutes



Cooking Time:

25-30 minutes



**Great sprinkled with
Parmesan Cheese**

Ingredients:

- 1 small onion
- 1 garlic clove
- 200ml water
- 1 tbsp olive oil
- 300g Arborio rice
- 850ml hot chicken stock
- 1 x 400g can **Heinz Cream of Mushroom Soup**
- 200g leftover turkey
- 125g frozen peas

Method:

Cook 1 small onion and 1 garlic clove, both finely chopped in 200ml water until the water has evaporated over a low heat.

Stir in 1 tbsp olive oil and 300g Arborio rice, add 850ml hot chicken stock, a little at a time allowing it to be absorbed by the rice before adding more, stirring occasionally.

After 15 minutes, when most of the stock has been absorbed, add 1 x 400g can **Heinz Cream of Mushroom Soup**, 200g leftover turkey, cut into bite size pieces and 125g frozen peas.

Continue cooking until all the liquid has been absorbed and the rice is just cooked, about another 10-15 minutes.

Season to taste and sprinkle with Parmesan cheese if desired.

Tip: Add more chicken stock if a more soupy risotto is desired.