



# Wild Mushroom Steel Cut Oat Risotto



**SERVINGS**

6-8



**COOKING TIME**

45 min

Experience a savory delight with wild mushroom steel-cut oat risotto, combining earthy mushrooms with hearty oats for a creamy, comforting dish bursting with flavor.

## Ingredients

- 1 cup [Quaker® Steel Cut Oats - Traditional](#)
- 1 ¼ - 1 ½ lbs mushrooms; preferred mix: Portabella, Oyster, Golden Oyster, Chantarelle, Shiitake, Hen of the woods, Porcini
- 2-3 oz (separated) olive oil
- 1 ½ qt (6 cups) stock/broth; mushroom, no salt added
- 3-4 sprigs thyme; fresh
- 3 (medium) Shallots; quartered
- 1 tbsp chives, small chop (garnish size)
- 1 lemon, lemon zest
- 3 tbsp lemon juice
- 1/2 tbsp butter (optional)
- 1 oz adjust to taste aged Parmesan cheese (optional)
- 1/4 tsp salt, kosher
- 1/4 tsp black pepper

## Cooking Instructions

1. In a 12 in non-stick Pan, add 1 oz of olive oil and heat over medium-high heat.
2. Working in batches if needed, add mushrooms to the same pan and sauté until golden brown, then set aside.
3. Lower the heat to medium-low and add the quartered Shallots and allow them to brown on the cut sides, then add the fresh thyme, stir and carefully remove all from the pan.

4. Add another 1 oz of olive oil and the Quaker Steel Cut Oats, salt, and pepper to the pan. Stir and coat the oats in the flavorful oil (30-45 sec).
5. Slowly add 3/4 cup of the stock/broth to the oats and stir until the oats absorb the liquid (1 minute), then add another 3/4 cup, continuously stirring.
6. Slowly add liquid until the oats have absorbed all of it and have a creamy texture (30-45 min).
7. Lower the heat, and fold in mushrooms, Shallots, thyme, lemon zest, and lemon juice.
8. Take the pan off the heat, optionally fold in the 1/2 tbsp of butter, and add cheese and chive to garnish.
9. Serve family style and enjoy.