How To Make Best Bacon And Mushroom Risotto Recipe Instant Pot.

INGREDIENTS

1 medium onion

bacon Instant

1,5 tbsp crushed garlic

1/2 cup white wine

227g sliced mushrooms

1/2 tsp garlic powder

1 tsp thyme

1 tbsp sriracha

2 cups Arborio rice

4,5 cups chicken broth

2 tbsp butter

3/4 cups parmesan cheese

INSTRUCTIONS

Instant pot – press saute on hi and add 8 pieces of bacon + 1 medium sliced onion + 1,5 tbsp of crushed garlic + 1/4 cup of white wine + 227g of sliced mushrooms + 1/2 tsp of garlic powder + 1 tsp of thyme + 1 tbsp of sriracha + 2 cups of Arborio rice + 1/4 of white wine + 4,5 cups of chicken broth. Press cancel, close the lid and press pressure cook on hi for 6 minutes. When finish open the lid and add 2 tbsp of butter + 3/4 cup of parmesan cheese.