



no-stir mushroom risotto with walnut chili crunch

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Serves 4

Cook time: 20 minutes active, 1 hour 10 minutes total

Tools:

- [Medium skillet](#) (10 inches or so)
- Heavy-bottomed, oven-proof pot such as a Dutch oven or [braiser](#)
- [Chef's knife](#)
- [Cutting board](#)

Ingredients:

Risotto:

- 1 medium yellow onion, thinly sliced
- 1 pound mushrooms (any kind!), washed, trimmed, and sliced (or buy them pre-sliced)
- Extra-virgin olive oil
- Kosher salt and freshly ground black pepper
- 1 1/2 cups short grain brown rice
- 6 1/2 to 7 cups beef stock, divided (I use low-sodium beef-flavored Better Than Bouillon, duh!)
- 1/2 cup white wine (whatever kind you like as long as it's not super sweet ... and if you don't like white, you can use 1/4 cup red)
- Juice of 1/2 lemon

- 6 ounces (1 1/2 cups) Gruyère, grated
- 2 ounces (1/4 cup) grated Parmigiano Reggiano cheese (aka good Parmesan), plus more for garnish

Walnut Chili Crunch:

- 2 tablespoons extra-virgin olive oil
- 1 cup raw walnuts (or pecans, or hazelnuts, or basically any nut)
- Zest of 1 lemon
- 1/4 to 1/2 teaspoon red pepper flakes
- 1/4 cup finely chopped fresh parsley

Preheat oven to 350°F. Position an oven rack in the middle of your oven.

Slice **1 medium yellow onion** as thinly as you can. Thinly slice **1 pound mushrooms**.

Warm **1/4 cup extra-virgin olive oil** in a large ovenproof pot over high heat. Add the sliced onions and mushrooms and stir to coat in oil. Let them sit for 3 minutes, stir, then let them sit for another 3 minutes. *If the mushrooms or onions are burning, turn down the heat, but cooking them over high heat will help their moisture evaporate and let them brown quickly!* Add **1 teaspoon salt and 1/4 teaspoon black pepper** and continue stirring until the mushrooms and onions are very tender and browned.

Stir in **1 1/2 cups brown rice** and continue stirring for 1 minute to toast the grains a bit (*this adds flavor and helps the rice grains stay evenly cooked*). Pour in **6 cups beef stock (or 6 cups water and 2 tablespoons beef-flavored Better Than Bouillon)** and bring it to a boil over high heat.

Cover the pot (use a baking sheet if you don't have a lid!) and transfer the pot to the center rack of the oven. Bake for 50 to 60 minutes, until all of the liquid is absorbed.

While the risotto is in the oven, make the Walnut Chili Crunch. Warm **2 tablespoons extra-virgin olive oil** in a medium skillet (10 inches or so) over medium heat, then add **1 cup walnuts** (crunch them in your fist to break them into small bits as you add them to the skillet) **and a big pinch of salt** and toast, stirring occasionally, for 6 to 8 minutes, until golden-brown. Add **the zest of 1 lemon** (set the zested lemon aside — we'll use it in a bit) **and 1/4 to 1/2 teaspoon red pepper flakes** (depending on how much heat you like), and keep stirring for 30 more seconds (no longer — the zest and pepper flakes will burn!). Turn off the heat and stir in **1/4 cup finely chopped parsley**. Leave the crunch in the skillet to cool. Taste and add more salt and red pepper flakes as needed.

After 50 to 60 minutes of baking, take the pot out of the oven.

Place the pot over low heat on the stove. Stir in **1/2 cup white wine, 1/4 cup stock, the juice of 1/2 lemon (use the one you zested for the crunch!), 1 1/2 cups grated Gruyère, and 1/4**

cup grated Parmigiano Reggiano. Stir until the cheese is melted and the the rice has come together into a risotto consistency.

You might want to add **more stock** depending on how your rice is absorbing the liquid. The risotto should be saucy and loose, not thick and gloopy.

Taste and adjust seasonings as needed.

It's worth talking about this again: "Taste and adjust seasonings" is arguably the most important part of every recipe. All ingredients and stoves and tastebuds are different — you gotta taste and adjust. You might want to add the second half of the lemon for more brightness, extra Parm for more savory flavor, or more salt if you're like me and love salt. Do your thing! Make it your own!

Divide the risotto between 4 to 6 bowls and add **a nice sprinkle of Parm and Walnut Chili Crunch.** Enjoy!