***Instant Pot Spring Risotto with Mushrooms and Asparagus***

**Yield:** 6 servings; **Prep time:** 10 minutes; **Total time:** 16 minutes

***Ingredients***

Olive oil, divided | 2 tbsp.

Shallot, diced fine | 1 large

Garlic, minced | 2 cloves

Arborio rice | 1 1/2 cups

White wine or extra veg. broth | 1/2 cup

Vegetable or chicken broth, divided | 3½ cups

Mushrooms, sliced | 2 cups

Asparagus, trimmed and cut in small pieces | 1 cup.

Peas, fresh or frozen | 1 cup

Lemon zest | 1 tbsp.

Butter (optional) | 1 tbsp.

Parmesan cheese (can sub Vegan) | ½ cup

Lemon, juice | 1 tbsp.

Extra parmesan cheese for garnish | 1 to 2 tbsp.

***Instructions***

Press the sauté function on the Instant Pot. Add 1 Tbsp olive oil and allow to heat. Add shallots and garlic and sauté over medium heat until shallots become softened (approx. 1-2 minutes).

Add Arborio rice, stir, and cook for an additional 2-3 minutes or until rice begins to become translucent, stirring frequently. Add white wine (or broth) and continue to stir until wine is absorbed (approx. 1 minute). Add 3 cups vegetable broth and stir, making sure to loosen any brown bits from the bottom of the pot.

Turn off sauté mode (by hitting CANCEL). Lock lid and turn vent to sealing. Set Instant Pot to MANUAL/PRESSURE COOK and cook on High Pressure for 6 minutes.

While rice is cooking, heat a large fry pan over medium heat. Add 1 Tbsp olive oil. When hot add mushrooms and cook for 4-5 minutes until mushrooms are beginning to soften and brown. Add asparagus and continue to cook until asparagus is crisp tender (approx. 2-4 minutes). Remove vegetables from hot pan and set aside. (Asparagus will continue to cook for a few minutes after removing from heat , removing from hot pan will help keep it crisp tender).

Once rice cooking cycle is complete QUICK RELEASE pressure and hit cancel to turn off the Instant Pot. Stir in peas, lemon zest, butter (optional) and Parmesan cheese. Add mushroom/asparagus mixture and stir to incorporate. Add salt & pepper , to taste. Risotto should be hot and ready to serve. If you prefer risotto to be warmer you can set Instant Pot to sauté mode and heat to desired temperature (you may want to add a bit more broth ).

To serve: place risotto in bowls and add a squeeze of fresh lemon juice and additional Parmesan cheese, if desired.

**Notes**