



QUICK BROWN RICE MUSHROOM RISOTTO

Author: Eats by C

Prep time: 5 mins | Cook time: 10 mins | Yield: 2-3 servings

DESCRIPTION

Umami mushrooms and nutty brown rice come together in this recipe to create a delicious, hearty dish. This risotto takes only 10 minutes to make but is packed with flavor!

INGREDIENTS

- 2 cups brown rice
 - 10 ounces mushrooms
 - 1/2 cup veggie broth
 - 3 tablespoons nutritional yeast
 - 1 tablespoon olive oil
 - 1 tablespoon soy sauce
 - 1 teaspoon dried oregano
 - 1/2 teaspoon garlic powder
 - Dried parsley to taste
 - Salt to taste
 - Pepper to taste
-

INSTRUCTIONS

1. In a large pan over medium-high heat, add olive oil
2. Once oil is heated, add in and sauté mushrooms until they soften and turn golden-brown
3. Mix in brown rice, soy sauce, and veggie broth
4. Cook until most of the liquid is absorbed
5. Add in nutritional yeast, oregano, garlic powder, parsley, salt, and pepper
6. Mix together all ingredients until well combined



DID YOU MAKE THIS RECIPE?

Tag @eats.by.c on Instagram and hashtag it #eatsbyc