

SAUTÉED ALASKAN HALIBUT WITH MUSHROOM RISOTTO

ingredients:

- 4 4-6 oz. halibut fillets
- 2 cups arborio rice
- 1 shallot, diced
- 2 cloves garlic, minced
- 1 lb. button mushrooms, sliced
- 8 cups chicken stock
- 1 cup white wine
- 1 cup freshly grated Parmesan cheese
- 5 tablespoons of butter
- 1 tablespoon olive oil
- Salt & pepper

directions:

1. In a medium saucepan over medium heat, bring chicken stock to a simmer. Reduce heat to low.
2. Add two tablespoons of butter to a large pot over medium-high heat. Once the butter has melted, add the shallots and cook for 1-2 minutes or until they're soft and translucent. Add garlic and mushrooms and cook until the mushrooms have softened and are golden. About 4 minutes. Season with salt and pepper. Remove mixture from the pot and set aside.
3. Add one tablespoon of butter to the pot and add the arborio rice, stirring quickly. Cook until the grains are well-coated and smell slightly toasty, about 2 minutes. Add the wine and cook until the wine has mostly absorbed.
4. With a ladle, add about 1 cup hot broth. Stirring often, cook until the rice has mostly absorbed liquid. Add remaining broth about 1 cup at a time, continuing to allow the rice to absorb each addition of broth before adding more. Stir often and cook until the risotto is al dente and creamy, not mushy. (You might not need all the broth.)
5. Once the rice is fully cooked, stir in the Parmesan cheese and add the mushroom mixture back into the rice. Cover to keep warm while preparing fish.
6. Pat your fish fillets dry and season with salt and pepper.
7. In another skillet over medium-high heat, add two tablespoons of butter. Once fully melted and frothy, add the fish fillets and cook for 3-4 minutes or until golden brown. Flip the fish and repeat on the other side.

Serve the fish over the risotto and enjoy!

**Note: If the Risotto seems too overwhelming to make from scratch, we suggest trying Alessi Premium Risotto with Porcini Mushrooms. No one will ever know!*

