

Very Vegetable  
Risotto

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1 [HMR® Mushroom Risotto Entree](#)

2 cups portabella mushrooms, chopped

½ cup peas

½ cup carrots

½ cup onion, chopped

2 tablespoons vegetable broth

1 teaspoon minced garlic

salt and pepper to taste

1. Sauté the mushroom, garlic, onion, and vegetable broth 8–10 minutes in nonstick cooking spray on low heat.
2. Microwave peas, carrots, and entree until warm.
3. Combine vegetables and entree.
4. Bake at 375 degrees for 15 minutes.

**Calories: 435**

**Vegetable Servings: 3 ½**

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**Try These Other Veggie**

**Mix-ins:** Baby spinach, broccoli, red pepper, or your favorite vegetables