Risotto with Mushrooms and Truffle Oil

Ingredients

2 T Olive Oil
2 Shallots (diced)
2 clv Garlic (sliced)
1 Rosemary Sprig
1 1/2 c Arborio Rice
1 c White Wine
4 c Chicken Broth
1 T Truffle Oil
1/4 c Parmesan Cheese
1 c Peas (frozen)
0 ds Salt
0 ds Ground Black Pepper
0 ds Garlic Powder
8 oz Cremini Mushrooms (sliced)

Instructions

1.Turn Instant Pot on Saute (more). When display reads Hot, add in olive oil and mushrooms. Season with salt, pepper, and garlic powder. Cook for about 3 minutes then add shallots. Cook for two minutes more then add garlic and rosemary. Stir everything together and cook for two minutes.
2.Add rice to pot, stir and toast for one minute. Pour in white wine and simmer for three minutes. Add broth and stir together, simmer for one minute and turn it off.
3.Close lid and set to sealing. Switch mode to Manual High pressure and set the timer for 6 minutes. When timer goes off perform a quick release. When pressure is released open the lid carefully. Remove rosemary sprig and discard. Add in parmesan cheese, truffle oil, and salt and

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pepper. Stir everything together until it begins to get creamy. Add frozen peas and stir everything together. Let it sit about a minute to meld together, then serve!