

ALL NATURAL INGREDIENTS. EXTRAORDINARY FLAVOR.



NATURALLY SEASONED FUSIONS™

PORCINI FUNGHI RISOTTO



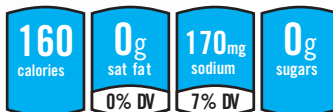
Turn Tuesday dinner into a gourmet experience with our line of Naturally Seasoned Fusions™. Perfectly seasoned and simple to prepare, this sophisticated rice creation adds exquisite texture and delicious elegance to any meal any day of the week. Try our Porcini Funghi Risotto enriched with a little mascarpone cheese and toasted pine nuts.

COOKING INSTRUCTIONS:

Heat 2 quarts of water or stock to a simmer and reserve. Heat 2 tablespoons of olive oil in a large saucepan over medium heat. Add Porcini Funghi Risotto, cook for 5 minutes, stirring to coat thoroughly. Lower heat and add 1 cup of reserved liquid to rice, stirring constantly until absorbed. Repeat using remaining liquid and rice is tender, but firm, 18-23 minutes. Yields 7 cups cooked.

INGREDIENTS:

Arborio rice, dried mushrooms, may contain 2% or less of garlic, canola oil, shallots, salt, spices, chives & rosemary extract.



*Per 1/4 cup serving



AVAILABLE IN SLEEVES OF 6 AND CASES OF 24 (4 SLEEVES OF 6)

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WE COMMIT TO AND DONATE A PORTION OF OUR PROFITS TO CONSERVATION EDUCATION AND WILDLIFE HABITAT REHABILITATION.