

Risotto-style prawns and mushrooms with tomato cream sauce

288 kcal per serving

* Caloric value is approximate.



Ingredients (For 1 serving)

- Boiled rice ----- 100g
- Shelled prawns ----- 4
- Shimeji mushrooms (cut)
----- 1/4 bag (35g)
- Tomato sauce ----- 1/4 can (75g)
- Western-style soup stock
(granule type) ----- 1 tsp
- Water ----- 75 mL
- Fresh cream ----- 1/2 tbsp
- Black olives (sliced) ---1/4 bag (6g)
- Salt ----- A dash
- Pepper ----- A dash
- Grated cheese ----- As needed
- Italian parsley ----- As needed

Directions

1. Devein the prawns. (Cut larger prawns in half.)

2. Mix together the prawns from 1, boiled rice, shimeji mushrooms, tomato sauce, Western-style soup stock, and water in the inner pot. Select the "Slow Cook • Soup" menu, set the timer for 10 minutes, and press the [Start] key.

3. When cooking is complete, add the fresh cream and black olives. Mix the dish well and season with salt and pepper.

4. Place the dish on a serving plate. Sprinkle it with grated cheese and garnish it with Italian parsley.