Creamy Mushroom and Italian Sausage Risotto

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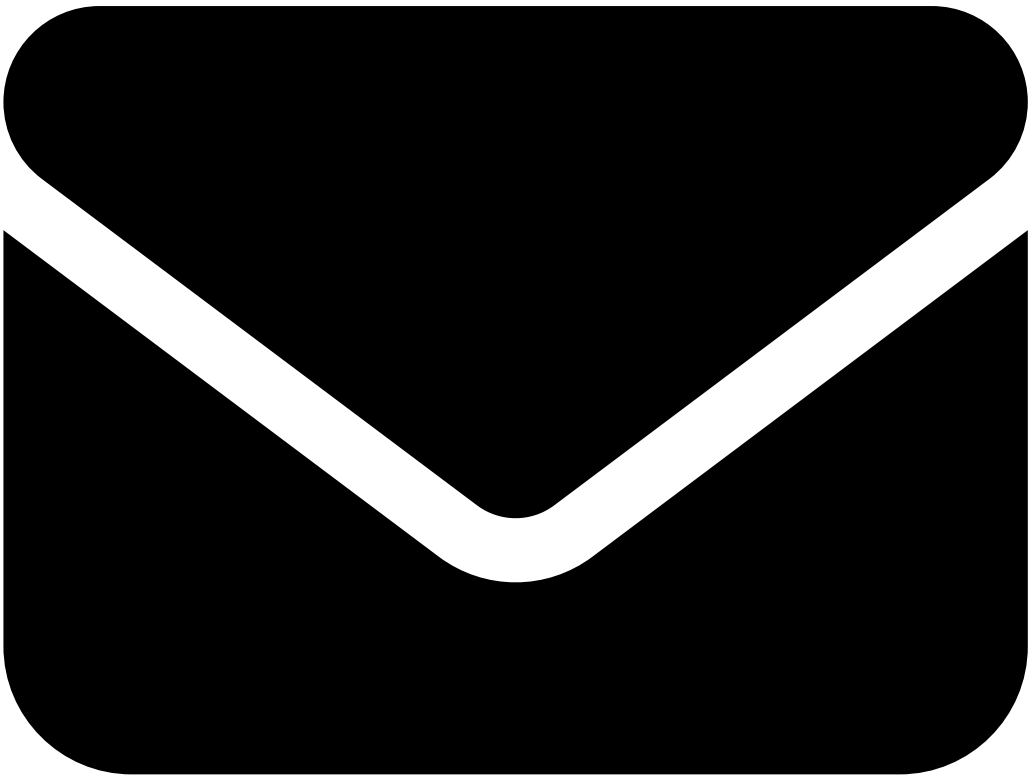

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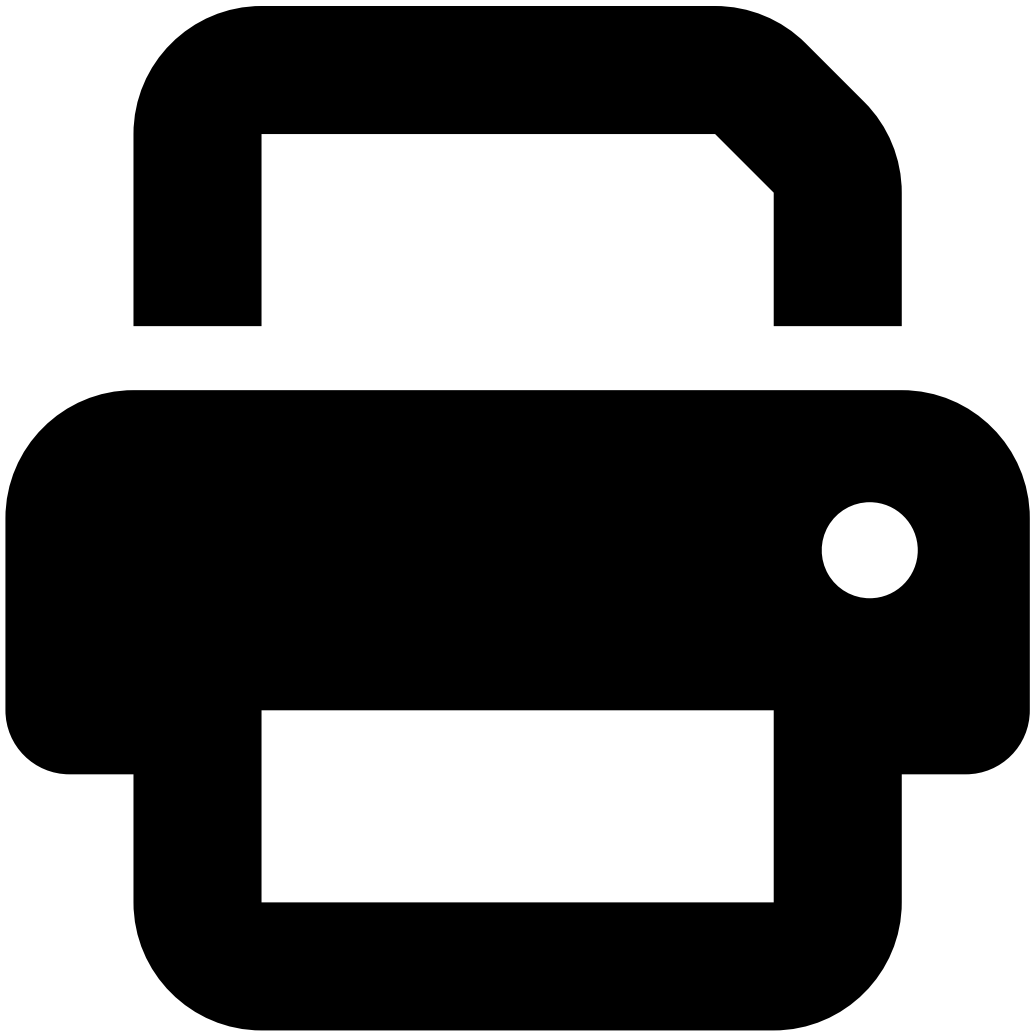

It’s no surprise most Italian restaurants have risotto on their menu, it seems too complicated for the home cook.
Well I am here to tell you this Homemade Restaurant creamy Mushroom and Italian sausage risotto isn’t complicated at all.

Risotto is a northern Italian rice dish cooked with broth until it reaches a creamy consistency.

The broth can be derived from meat, fish or vegetables, I used chicken broth, if you are vegetarian you can use vegetable stock.

This is one of those recipes you make a enough of, for next day reheats or freeze for a quick ready made meal.

Plus, risotto is easy and versatile enough to have on your family weeknight meal plan. This restaurant quality recipe is also prefect for Holiday dinner with friends, to show off what a great home chef you are.

Things to know about this Creamy Mushroom and Italian Sausage Risotto

- **Rice Matters:** Arborio rice is best for risotto because it releases starch as it cooks, giving you that creamy texture. Don’t substitute with regular long-grain rice.
- **Broth Temperature:** Keep your chicken broth warm. Adding cold broth slows down the cooking and can make the risotto less creamy.
- **Stir Often:** Risotto needs attention! Stirring helps release the starch from the rice and prevents sticking.
- **Sausage Options:** You can use sweet or spicy Italian sausage depending on your taste. Either works beautifully with the mushrooms.
- **Finishing Touch:** Stir in butter and Parmesan off the heat for an extra creamy, rich finish. A sprinkle of fresh parsley brightens the dish just before serving.
- **Make-Ahead Tip:** Risotto is best served immediately, but if you need to make it ahead, undercook it slightly, then reheat with a splash of broth to bring it back to creamy perfection.
- Craving more comforting Italian dishes? Check out my **Classic Chicken Parmesan**, **Creamy Italian Sausage mushroom Pasta**, or **Zuppa Toscana Soup** for more hearty, restaurant-style recipes you can make at home. Don’t forget to **save this risotto recipe** so you can enjoy it any night of the week!

Creamy Mushroom and Italian Sausage Risotto

This Creamy Mushroom and Italian Sausage Risotto is rich, creamy, and full of authentic Italian flavor. Made with Arborio rice, savory Italian sausage, earthy mushrooms, Parmesan cheese, and a splash of white wine, this comforting dish is perfect for a cozy weeknight dinner or a special occasion.

- 2 links Italian sausage, casings removed
- 2 cups Arborio rice
- 8 oz, mushrooms, sliced (cremini, button, or mixed)
- 2 Tbsp. shallot, finely chopped
- 1 clove garlic, minced
- 4 cups chicken broth, kept warm
- 1/2 cup dry white wine
- 1/2 cup heavy cream
- 1/2 cup grated Parmesan cheese
- 2 Tbsp. butter
- 1 Tbsp. olive oil
- 2 Tbsp fresh Italian parsley, chopped
- Salt and black pepper, to taste

1. Heat 1 tablespoon olive oil in a large skillet or saucepan. Add the sausage, breaking it up as it cooks, until browned.
2. In the same pan, add the remaining olive oil and 1

tablespoon butter. Sauté the onion until soft, then add garlic and mushrooms. Cook until mushrooms are golden.

3. Stir in the Arborio rice and toast for 1–2 minutes until edges are translucent.
4. Pour in the wine, stirring until it is absorbed.
5. Begin adding warm chicken broth one ladleful at a time, stirring often. Allow each addition to be absorbed before adding more. Continue until the rice is creamy and tender, about 18–20 minutes.
6. Add the cream and simmer 5 minutes longer.
7. Season with salt and pepper to taste. Serve immediately while creamy.

Main Course, Side Dish
Italian