

Springboard Risotto | bites out of life

Recipe from Kim Leary

- 1-1/2 cups Arborio rice
- 7 cups chicken stock (or you can use any mix of white wine, water and stock, and use vegetable stock rather than chicken if you want to keep it vegetarian-friendly)
- 6 tablespoons butter, softened
- 1 medium onion (or 4 shallots, finely chopped)
- 2 tablespoons olive oil
- 1 cup grated Parmesan cheese
- salt and pepper to taste

1) Heat the olive oil and butter in a large pot. Saute the onions until they are lightly browned.

2) Add the rice and 6 cups of chicken stock. Cook until absorbed, adding stock as necessary.

3) Toss in the Parmesan. Add salt and pepper.

Variations: To add asparagus and snow peas, steam the asparagus and peas in chicken broth (or vegetable broth or water) for a few minutes and then run them under cold water (or stick them in a bowl of ice water) to keep them nice and green. Add them to the risotto in Step 3.

From: <http://www.bitesoutoflife.com/2010/04/05/new-veggies-spring-into-action/>