

BASIC RISOTTO

COOK TIME: 25 MIN | SERVINGS: 4

ingredients

4 cups chicken broth

1 cup chopped leeks

1 tsp salt

1/4 cup chopped parsley

3 cups water

1/2 cup chopped shallots

3/4 white wine

2 tbs butter

1/4 cup olive oil

2 cups arborio rice

1 cup grated parmesan

salt and pepper to taste



directions

Heat 4 cups chicken broth and 3 cups water in a saucepan. Heat 1/4 cup olive oil in a large skillet over medium heat. Add 1 cup chopped leeks and 1/2 cup chopped shallots and cook until tender, 5 minutes. Add 2 cups arborio rice and 1 teaspoon kosher salt and toast, stirring, 1 minute. Add 3/4 cup white wine and simmer until absorbed. Stir in enough warm broth to cover the rice; continue to cook, stirring occasionally and adding more broth as needed to keep the rice covered, until al dente or tender, 18 to 20 minutes. Remove from the heat and stir in 1 cup grated parmesan, 1/4 cup chopped parsley and 2 tablespoons butter. Season with salt and pepper.