

Risotto with Peas

Category: Italian

Servings: 4

Rating: 10

Source: Lucy Waverman

Description:

We had this with Lucy's Chicken Osso Bucco and a bottle of Sangiovese. It was a great meal.

Ingredients:

butter	2 tablespoons
onion	1 cup, chopped coarsely
garlic	1 teaspoon
arborio rice	1 1/2 cups
white wine	3/4 cup
chicken broth	4 cups, heated
peas	1 cup
parmesan cheese	1/4 cup, freshly grated
salt	pinch
pepper	several grinds

Instructions:

Heat one tablespoon of butter of low heat and sauté the onion and garlic until it is lightly browned, about 10 minutes. Add the rice and stir until the grains are coated with the butter in the pan. Add the wine and cook down until it has almost evaporated and then add 2 cups of the chicken broth. Cook, stirring occasionally, until the liquid has been almost absorbed. Add two more cups of broth and continue to cook until the risotto is creamy but the kernels are still firm, adding additional broth if required (about 20 minutes).

Add the peas, another tablespoon of butter, and the parmesan cheese. Season with salt and pepper, stir, and serve immediately.