

Classic Risotto

Serves Four (as a side dish)



Classic risotto calls for white wine. This is the school-friendly version.

Ingredients

- 4 ½ - 5 cups chicken stock *(this depends on how soft you want the rice to be)
- 3 tablespoons olive oil
- ½ cup finely chopped onion or shallot
- 2 cloves garlic, minced
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground pepper
- 2 teaspoons fresh thyme leaves
- 1 cup arborio rice, uncooked
- 1 teaspoon Kosher salt
- 2 tablespoons fresh lemon juice
- ½ cup grated parmesan cheese
- ¼ cup flat-leaf parsley, minced

Steps

1. Using a large glass measuring cup (or a small pot on the stove), heat the chicken stock in the microwave until it is simmering.
2. Heat olive oil in a medium-size pot over medium-high heat. Add onions and garlic and cook until translucent (about four minutes)
3. Add the thyme and rice stirring continuously ensuring rice is coated with oil. Continue cooking until some of the rice grains become translucent - about four minutes.
4. Lower heat to medium and begin adding chicken stock, ½ cup at a time until it is almost entirely absorbed. Be sure to stir continuously and make sure the chicken stock is hot. When the stock is absorbed, add the next ½ cup following the same process as before. Once that is absorbed you can add 1 cup of stock at a time - stirring continuously and waiting for it to absorb before adding the next cup. (NOTE: Taste rice around 4 ½ cups of added stock. If it's at a consistency you like, stop adding more stock.) Once all the stock is added and absorbed add the lemon juice. Stir well. The rice should appear creamy.
5. Remove pot from heat and add the parmesan cheese and stir well making sure cheese melts. Transfer risotto to a serving bowl. Top with parsley and serve warm.