

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
- 2 tablespoons fresh lemon juice
- ½ cup grated parmesan cheese
- ¼ cup flat-leaf parsley, minced

Steps

- Using a large glass measuring cup (or a small pot on the stove), heat the chicken stock in the microwave until it is simmering.
- Heat olive oil in a medium-size pot over medium-high heat. Add onions and garlic and cook until translucent (about four minutes)
- Add the salt, pepper, thyme and rice stirring continuously ensuring rice is coated with oil. Continue cooking until some of the rice grains become translucent - about four minutes.
- 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.
- 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.