

Springtime Risotto - adapted from Bon Appétit Magazine

Serves 4-5

- 3 ½ -4 cups chicken stock
- 1 ½ tablespoons butter
- 1 Tablespoon olive oil
- ¼ cup minced onion
- 2 ounces diced pancetta or bacon
- 1 cup Arborio rice
- 2 cups shelled fresh, or thawed frozen peas
- ¼ cup finely grated parmesan cheese + more for garnishing
- Sea salt and freshly ground black pepper.

Bring stock to a simmer in a small saucepan.

Melt 1 Tablespoon of the butter with a splash of olive oil in a large saucepan over medium heat. Add onion and sauté until soft, but not brown, about 5 minutes. Add the pancetta or bacon and cook until light brown, 3-4 minutes. Add rice, stir to coat it with the onions and bacon, for about one minute to start breaking down the starches in the rice. Add ¾ cup of stock and stir constantly with a wooden spoon until the stock is almost fully absorbed. Continue adding stock in equal increments (about ¾ cup), stirring constantly each time until stock is almost fully absorbed each time. Add the peas with the last addition of stock. Cook, stirring, until the rice is creamy and tender but still firm to the bite, about 20 minutes total. If it gets too thick or dry and you have no chicken broth left, you can add a small bit of hot water.

Remove pan from the heat. Stir in the rest of the butter and the parmesan cheese. Season with salt and pepper. Transfer to serving bowls or plates, garnish with more Parmesan cheese, and serve.

Risotto is excellent as a small meal on its own, but of course, can also be a side dish.

Bon Appétit!