

Easy Parmesan Risotto

Description

From the Oregonian: *"While not technically a classic Italian risotto, this sure is easy. I found the process for this recipe in a book by Donna Hay, the wonderful cookbook writer from Australia. I make it with my homemade chicken stock, lots of freshly grated parmesan, and frozen peas. Risotto in the oven? You have to make this to believe it."*

Ingredients

- 1 1/2 cups Arborio rice
- 5 cups Simmering chicken broth (divided)
- 1 cup freshly grated parmesan cheese
- 1/2 cup dry white wine
- 3 tbsp Unsalted butter, diced
- 2 tsp kosher salt
- 1 cup frozen peas

Instructions

Preheat oven to 350 degrees.

Place the rice and 4 cups of the chicken broth in a Dutch oven. Cover and bake for 45 minutes, or until most of the liquid is absorbed and the rice is al dente. Remove from the oven, add the remaining 1 cup chicken broth, the parmesan, wine, butter, salt and pepper and stir vigorously for 2 to 3 minutes, until the rice is thick and creamy. Add the peas and stir until heated through. Serve

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hot.

From "Barefoot Contessa How Easy Is That?" by Ina Garten

Notes

By far the easiest risotto I've made; plus it's probably the creamiest.