# My First Risotto

## Ingredients

- 1 tbsp olive oil
- 1/3 cup chopped onion
- 3/4 cup basmati or arborio rice
- 1 cup dry white wine or chicken stock
- 2 cups water or chicken stock
- 1/2 cup chicken stock
- 3/4 tsp coarse salt
- 1 pinch pepper
- 1 tbsp butter
- 1/4 cup parmegiano reggiano, grated
- 1 cup frozen or fresh peas
- 1 tbsps parsley (optional)

## Summary

**Yield:** 4
**Prep Time:** 5 minutes
**Category:** Grains
**Cuisine:** American

## Instructions

Preheat oven to 425 degrees. In an ovenproof pan, heat oil over medium-high heat. Add the onion and cook, stirring, a few minutes. Add the rice and cook, stirring to coat with oil, about 1 minute.

Stir in the wine/chicken stock and cook until it's completely evaporated. Stir in 1 1/2 cups water/chicken stock, 1/2 c stock, salt, and pepper. Bring to a boil. Cover, put in oven, and bake, until most of the liquid has been absorbed by the rice, 20 to 25 minutes.

Remove from oven. Stir in 1/2 to 1 cup water (the consistency of the risotto should be creamy), the butter, cheese, peas and parsley. Serve immediately.

I usually end up putting a lot more liquid in and keep stirring but it's not needed, It's just my taste.