Chicken Risotto

Ingredients

- 60 g butter
- 1 onion - chopped
- 1 clove garlic, chopped
- 2 cups Arborio rice
- 6 cups chicken stock
- 2 Chicken Fillets
- 2 sticks celerly, sliced
- 1 carrot, chopped
- tomato paste (small cans)
- cheese, shredded

Summary

Yield: 4
Prep Time: 20 minutes
Category: Rice
Cuisine: Italian
Tags: Chicken

Instructions

Heat stock on stove, simmer to keep warm. Melt butter in frypan, add chicken and brown. Add onion, cook for 2 minutes then add other vegetables. Mix in the tomato paste. Add 1 ladle of stock, stir rice mixture constantly over medium heat until all liquid is absorbed. Continue adding stock, 1 ladle at a time, stirring until liquid is absorbed between additions. Total cooking time will be about 25 minutes or until rice is creamy and just tender.Serve immediately, sprinkled with cheese.