

Foolproof Parmesan Risotto



- ◆ 1 1/2 c Arborio rice
- ◆ 5 c simmering chicken stock (divided)
- ◆ 1 c grated Parmesan cheese
- ◆ 1/2 c dry white wine
- ◆ 3 T butter (divided)
- ◆ 2 t kosher salt
- ◆ 1 t ground pepper
- ◆ 1 c frozen chopped veggies (your choice)

Preheat oven to 350 degrees. Place rice and 4 c of stock in oven-proof dutch oven. Cover and bake for 45 minutes until most of the liquid is absorbed and the rice is al dente. Remove from oven and add remaining ingredients except veggies. Stir vigorously for 2–3 minutes until thick and creamy. Add veggies and stir until heated through. Serve hot.



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"The trouble with eating Italian food is that five or six days later you're hungry again!" George Miller

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