



Parmesan Basil Risotto

Serves 8

Ingredients:

1 stick unsalted butter
1 1/4 cups chopped onion
2 1/4 cups arborio rice
10 cups chicken stock
3/4 cup grated Parmigiano-Reggiano cheese
1/4 cup chopped fresh basil

Directions:

1. Melt half the butter in a large, heavy stockpot over medium heat. Add the onion and cook, stirring occasionally, until onion is soft and golden, about 7 minutes. Add rice and stir to coat with butter. Cook, stirring, for 1 minute.
2. Increase heat to medium-high. Add about 2 cups of chicken stock, enough to just cover the rice, stirring constantly. When all the stock has been absorbed, add 1/2 cup more, stirring until it is absorbed. Repeat this procedure until stock is gone.
3. Stir in grated cheese and chopped basil and remaining butter. Spoon onto serving plates and enjoy!

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Stir in grated cheese and chopped basil and remaining butter. Spoon onto serving plates and enjoy!

RecipeIntro: Bursting with herbaceous flavor.

Week: 202012

Season: Fall

MainIngredient: Rice

CookingMethod: Stove