

RECIPES

from The Cove Kitchen

Creamy Risotto

4 servings

Creamy Risotto Recipe

3 tablespoons unsalted butter
2 cloves garlic, minced
1 small shallot (or 1/4 onion), chopped
1 cup Arborio rice
2 cups chicken stock or cold water
3/4 cup heavy cream
1/2 cup grated Parmesan
Salt and pepper to taste

Melt butter in a medium skillet over low/medium heat. Add garlic and shallot and sauté for 2-3 minutes. Add Arborio rice and sauté for an additional 3-4 minutes or until shallots are tender. Pour in chicken stock (or water) and bring to a boil and simmer on medium heat. Do not cover and stir occasionally. Continue to add stock (or water, as needed) as rice cooks until it becomes tender and liquid begins to absorb. This can take 10-20 minutes. Stir in heavy cream and Parmesan cheese once rice is cooked. Incorporate salt and pepper to taste.

Risotto is very versatile and goes well with lots of different dishes. Add in wilted spinach, cherry tomatoes, pesto, or cooked crab meat for a more creative dish! Risotto is paired well with chicken or steak and is delicious with asparagus!

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