

SPINACH RISOTTO



Moderate



30 minutes



Main



04 Servings

INGREDIENTS

5 cups vegetable stock
1 medium sized onions
3 ounces parmesan cheese,
finely grated
200g baby spinach
3 tablespoons olive oil, divided
2 cups arborio rice
sea salt
freshly ground black pepper
½ cup dry white wine (optional)



COOKING STEPS

Place 5 cups stock in a medium saucepan over low heat and keep it at a very low simmer. While it is heating, finely chop the onions. Finely grate 3 ounces Parmesan cheese (about $\frac{3}{4}$ cup). Break up the spinach into small pieces.

Heat 2 tablespoons of the olive oil in a large, high-sided sauté pan over medium heat. Add the onion and cook until soft and translucent, about 5 minutes. Add the rice and cook, stirring occasionally, until toasted and fragrant, about 3 minutes. Season with salt and black pepper. Add $\frac{1}{2}$ cup dry white wine if using and cook until reduced by half, about 3 minutes.

Add the broth $\frac{1}{2}$ cup at a time, stirring frequently. Wait until the broth has been almost completely absorbed by the rice before adding the next $\frac{1}{2}$ cup. Cook until the rice is al dente and the broth is creamy, 16 to 18 minutes total (you might not use up all of the broth). If you run your spatula through the risotto, the risotto should flow slowly to fill in the space. Stir in the spinach and cook over low heat until warmed through, about 1 minute.

Remove from the heat. Stir in the parmesan and remaining 1 tablespoon olive oil. Taste and season with salt and pepper as needed. Serve immediately, garnishing each bowl with more grated parmesan.