

Green Risotto

Ingredients

2 tbsp. extra virgin olive oil
1 small onion finely chopped
3 cloves garlic minced
1 cup Arborio rice
4 cups packed kale, stems removed, thinly sliced (about ½ bunch)
4 cups chicken stock (vegetable stock for vegetarians)
4 oz. baby spinach
1 cup peas, if frozen thawed
½ cup grated Parmesan plus more for garnish
3 tbsp. unsalted butter
Juice and zest from 1 lemon
¼ cup fresh chopped parsley
Salt and pepper to taste

Preparation

Preheat oven to 375°. In a Dutch oven or large ovenproof pan with lid, heat oil until it shimmers. Add onion and cook until softened, add garlic and cook 1 minute more. Add rice, season with salt and pepper, stir to coat with oil until toasted about 3 minutes.

Add kale, more salt and pepper and stir until kale is wilted. Add stock and increase heat and bring to a boil. Cover and bake in oven until liquid is absorbed and rice is tender about 20-30 minutes. Stir in spinach and peas, add cheese, butter and lemon juice and zest. Stir to combine, the rice will continue to absorb liquid. Garnish with fresh chopped parsley.

Adjust with salt and pepper. Pass additional cheese at table.