



Risotto With Leeks, Peas and Asparagus

Makes 6-8 servings

Takes about 40 minutes to make

Make on top of stove in a large frying pan

INGREDIENTS

2 medium leeks, finely chopped
1 medium onion, finely chopped
1 celery stalk, finely chopped



2 tablespoons butter
3 tablespoons light olive oil



2 garlic cloves, pressed
1 ¼ cups Arborio rice



⅔ cup dry white wine
1 teaspoon dried thyme
1 cup chicken broth



1 ⅓ cups frozen green peas
1 cup fresh asparagus, cleaned
and cut into 1" pieces



3 cups chicken broth



DIRECTIONS

Mix together in a medium bowl. Set aside.

Heat in a large frying pan until **butter melts**. Add above prepared vegetables and **sauté over medium heat about 15 minutes** (vegetables should be translucent, not brown).

Stir into above and mix well, coating rice in oil. **Cook a few minutes, stirring often to allow rice to heat through, but not brown.**

Stir into above. **Simmer gently, stirring frequently until stock is nearly absorbed (about 7 minutes)**. Do not let rice cook too quickly.

Stir into above until mixed through.

Gradually add to above **stirring over medium heat until all the liquid has been absorbed (about 15 minutes)**. Additional broth or hot water can be added if rice is too dry. Be careful not to add too much liquid so that rice becomes soggy or gummy.

¼ cup grated Parmesan cheese
Salt and pepper to taste



Remove pan from heat. Mix in cheese and seasonings. Let stand 1-2 minutes before serving. Extra grated Parmesan cheese may be sprinkled over top.



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