

# Classic Vegetable Risotto

Recipe By *Sina Mizrahi*



Cooking and Prep:  45  
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Serves:  6

Contains: 

Preference: Dairy

Difficulty: Medium

Diet: Vegetarian, Gluten Free

Source: Relish by Binah

Magazine

Cuisines: Italian

Risotto is similar to pasta in that it fluffs up, absorbing a lot of flavor from the vegetable stock. It might require your full attention while cooking, but it is well worth the effort to get that creamy texture. I used peas, but feel free to dress it up with any vegetables you have on hand: mushrooms, carrots, zucchini...

## Ingredients (11)

### Main ingredients

- 1 cup arborio rice, rinsed
- 1 quart vegetable broth
- 2 tablespoons butter
- 1 tablespoon **Bartenura Olive Oil**
- 1 onion, finely chopped

- 3 cloves garlic, minced or 3 cubes **Gefen Frozen Garlic**
  - 1 teaspoon **Tuscanini Sea Salt**
  - 1/2 teaspoon black pepper
  - 1/2 cup frozen peas, rinsed
  - 2 tablespoons Parmesan cheese, plus more for serving
  - fresh parsley, as a garnish
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## Start Cooking

### For the Risotto

1. In a small saucepan, bring the vegetable broth to a simmer over medium heat and keep warm.
2. In a large, wide saucepan over medium heat, melt the butter and olive oil. Add the onion and cook until translucent, then add the garlic and season with salt and pepper. Stir with a wooden spoon until everything is softened and cooked through.
3. Add the rice and cook until the kernels start to crackle, about one minute.
4. Over the next 20 minutes, add one cup of broth at a time, stirring and cooking until each addition of broth has been absorbed and the rice is nearly al dente.
5. Add the peas and continue to cook and stir until the rice is tender but still firm when you bite into it, about 5 to 10 more minutes.
6. Stir in the Parmesan and taste; season with more salt and pepper if desired.
7. Serve in bowls, topped with additional Parmesan and garnished with parsley.