



Cheesy Garlic Risotto

Ingredients

- 1 lb. Arborio rice
- $\frac{3}{4}$ cup chopped white onions
- 2 tsp. chopped garlic
- $\frac{1}{3}$ cup grated Parmigiano-Reggiano cheese
- $\frac{1}{3}$ cup grated Romano cheese
- $\frac{1}{4}$ cup heavy cream
- 1 tbsp. chopped fresh basil
- 1 tbsp. olive oil
- 2 tbsp. butter
- 6 cups chicken stock
- white pepper
- salt

Directions

1. Heat the olive oil in a large sauté pan over medium heat. When the oil is hot, add the onion and season with salt and pepper. Sauté for 3 minutes, or until the onions are slightly soft.
2. Add the chicken stock and garlic. Bring the liquid to a boil and reduce to a simmer. Cook for 6 minutes.
3. Add the rice and simmer for 10 minutes, stirring constantly, or until the mixture is creamy and bubbly.
4. Add the butter, cream, and cheese gradually until it absorbs into the rice and becomes thick. Sprinkle in chopped basil.
5. Season again with salt and pepper. Simmer for 2 minutes and serve immediately.

Serves: 8-10

Prep Time: 30 min

Cook Time: 30 min

Difficulty: 🍳

