

Lemon Rosemary Risotto

Ingredients:

- 1 cup grated parmesan
- 1 tbsp. minced rosemary
- Zest of 3 lemons, plus 1 tbsp. juice
- 6 cups chicken stock
- 3 tbsp. olive oil
- 4 cloves garlic, minced
- 1 small yellow onion, minced
- 2 cups arborio rice
- 1/3 cup dry white wine
- 3 tbsp. unsalted butter
- Kosher salt and freshly ground black pepper, to taste



Instructions:

Stir parmesan, rosemary, and zest in a bowl. Bring stock to a simmer in a 2-qt. saucepan; keep warm. Heat oil in a 6-qt. saucepan over medium-high heat. Cook garlic and onion until soft, 5–7 minutes. Add rice; cook until opaque, 3–4 minutes. Add wine; cook until absorbed, 1–2 minutes. Add 1/2 cup stock; cook, stirring often, until stock is mostly absorbed, 2–3 minutes. Add another 1/2 cup stock; repeat process until all the stock is used, about 25 minutes. Continue cooking until rice is al dente, 2–3 minutes. Remove from heat; stir in half the parmesan mixture plus butter, salt, pepper, and lemon juice. Garnish with remaining parmesan mixture.