Easy Parmesan Risotto

Description

From the Oregonian: *"While not technically a classic Italian risotto, this sure is easy. I found the process for this recipe in a book by Donna Hay, the wonderful cookbook writer from Australia. I make it with my homemade chicken stock, lots of freshly grated parmesan, and frozen peas. Risotto in the oven? You have to make this to believe it."*

Summary

Yield: 6
Source: Oregonian - Ina Garten
Prep Time: 5 minutes
Category: Grains
Cuisine: Italian

Ingredients

- 1 1/2 cups Arborio rice
- 5 cups Simmering chicken broth (divided)
- 1 cup freshly grated parmesan cheese
- 1/2 cup dry white wine
- 3 tbsp Unsalted butter, diced
- 2 tsp kosher salt
- 1 cup frozen peas

Instructions

Preheat oven to 350 degrees.

Place the rice and 4 cups of the chicken broth in a Dutch oven. Cover and bake for 45 minutes, or until most of the liquid is absorbed and the rice is al dente. Remove from the oven, add the remaining 1 cup chicken broth, the parmesan, wine, butter, salt and pepper and stir vigorously for 2 to 3 minutes, until the rice is thick and creamy. Add the peas and stir until heated through. Serve hot.

From "Barefoot Contessa How Easy Is That?" by Ina Garten

Notes

By far the easiest risotto I've made; plus it's probably the creamiest.