

Fresh vegetables enhance this Italian-inspired risotto.

SUMMER RISOTTO

Preparation time: 10 minutes

Cooking time: 28 minutes

- 1/4 cup LAND O LAKES® Butter with Olive Oil**
- 1 1/2 cups uncooked Arborio rice**
- 3/4 cup sliced green onions**
- 1 tablespoon finely chopped fresh garlic**
- 3 (14-ounce) cans vegetable broth**
- 12 ounces (3 cups) fresh green beans, cut into 1-inch pieces**
- 6 medium (1 1/2 cups) Roma tomatoes, chopped**
- 3 tablespoons chopped fresh basil leaves***
- 1/2 teaspoon pepper**

Freshly shaved Parmesan cheese, if desired

- ◆ Melt Butter with Olive Oil in 12-inch skillet until sizzling; add rice, green onions and garlic. Cook over medium heat, stirring occasionally, until onion is softened (3 to 4 minutes).
- ◆ Continue cooking 20 minutes, adding 1 cup vegetable broth at a time, stirring occasionally and waiting until broth is absorbed before adding more. Stir in green beans; continue cooking and adding broth until rice is tender and all liquid is absorbed (5 to 10 minutes).
- ◆ Stir in tomatoes, basil and pepper; continue cooking until heated through (1 minute). Top with cheese, if desired.

6 servings

*Substitute 1 teaspoon dried basil leaves.

TIP: Arborio rice is used to make risotto, a creamy Italian rice dish. The Italian rice is shorter and fatter than more common long grain rice. It is high in starch which lends to its creaminess.

Nutrition Facts (1 serving)

Calories	190
Fat	8 g
Cholesterol	15 mg
Sodium	860 mg
Carbohydrate	29 g
Dietary Fiber	3 g
Protein	4 g

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