

Lemon Risotto

Serves 4

Hands-on Time: 45m

Total Time: 45m

Ingredients

- 3 tablespoons unsalted butter
- 1 small yellow onion, finely chopped
- 2 cups Arborio rice
- 1 cup dry white wine
- 4 cups low-sodium chicken broth
- 1 tablespoon fresh lemon juice
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1 cup (4 ounces) grated Parmesan
- zest of 1 lemon, grated
- 1/2 cup fresh flat-leaf parsley leaves, chopped

Directions

1. Melt 2 tablespoons of the butter in a large skillet over medium heat. Add the onion and cook for 3 minutes. Add the rice and cook, stirring constantly, for 2 minutes. Reduce heat, add the wine, and cook, stirring frequently, until the liquid is absorbed.
2. Add the broth, 1/2 cup at a time, stirring occasionally and waiting until it's absorbed before adding more. This should take about 30 minutes total. The rice should be tender but still slightly firm. Remove from heat.
3. Add the lemon juice, salt, pepper, Parmesan, and the remaining butter and stir until the butter melts. Spoon into individual bowls and sprinkle with the zest and parsley.

Tip

