

Table

Around the

**FAMILY
TIME**

RICE & EASY

*Give your arm a rest
with this seriously simple
baked risotto*

BY SARAH DIGREGORIO

Easy Oven-Baked Risotto

Preheat oven to 400°F. Melt 2 Tbsp **butter** in a Dutch oven over medium-high heat. Add 1 diced **onion** and 2 chopped **garlic cloves**. Season with **kosher salt**. Cook, stirring, until onion is translucent, about 5 minutes. Add 1¼ cups **Arborio rice**. Cook, stirring, 1 minute. Pour in ½ cup dry **white wine** and season with salt. Bring to a simmer and cook until liquid evaporates, 3 minutes. Add 4 cups boiling **chicken stock**. Cover and transfer to oven. Bake 15 minutes or until rice is just tender. Stir in 2 Tbsp fresh **lemon juice** and ⅓ cup grated **Parmesan**. Taste; add more salt or lemon juice if desired. Choose a flavor (see far right) and add stir-in. Ladle into dishes; add topping. Serves 4.

TIP

Why Use Arborio Rice?

This short-grain rice releases a lot of starch as it cooks, giving risotto its distinctive creamy texture. You can find it at most large supermarkets, or online at Amazon.com.



1



2



3

1 Tomato-Chicken-Bacon

Stir in: Tomato sauce

Add ¾ cup jarred sauce.

Top with: Shredded rotisserie chicken, pitted black olives, and crisp, crumbled bacon

2 Shrimp-Herb

Stir in: Fresh herb puree

In a food processor, combine ¾ cup water, 1 Tbsp Dijon mustard, 1 cup firmly packed chopped fresh mint, 1 cup firmly packed chopped fresh flat-leaf parsley, 2 Tbsp olive oil, ½ cup chopped fresh chives, and 1 tsp kosher salt. Pulse until pureed.

Top with: Cooked shrimp

3 Spinach-Smoky Chorizo

Stir in: Fresh spinach

Add 1 (5-oz) bag spinach and ¾ cup hot chicken stock or water.

Top with: Chopped Spanish-style dried chorizo or other dry-cured sausage (such as salami) and chopped smoked almonds

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