

Risi e Bisi (“366 Delicious Ways to Cook Rice, Beans and Grains” Andrea Chesman)

Yield: 4-6 servings

Rice with peas is considered a soup in Italy, though it can be eaten with a fork and has the consistency of a wet risotto. A specialty of Venice, it was supposedly a banquet dish served to the doges of Venice to celebrate the Feast of St. Mark. I like to make it with fresh homegrown peas as a celebration of summer, but frozen peas can be substituted.

5 cups high-quality chicken or vegetable broth
2 Tbsp extra-virgin olive oil
1 Tbsp butter
2 scallions, sliced
¾ cup uncooked medium-grain or Arborio rice
salt (optional)
2 cups fresh shelled peas (about 2 lbs in the pods)
1/3 cup freshly grated Parmesan cheese
1 Tbsp chopped fresh parsley

Heat the broth to a simmer in a saucepan on top of the stove.

In a large saucepan, heat the olive oil and butte rover medium heat. Add the scallions and sauté for 2 minutes. Add the hot broth and rice, stir well, cover, reduce the heat and simmer until the rice is just tender, 15 minutes. Taste and add salt if needed. Stir in the peas and cook gently until the peas are done enough to suit you, 2-5 minutes. Stir in the Parmesan and parsley. If the mixture is too thick, stir in additional broth or water. Serve at once.