

Spring greens risotto

Makes 6 servings

3 Tbsp olive oil
1/2 c chopped green onions
1 1/2 c Arborio rice
1/2 tsp salt
4 c hot chicken or vegetable
broth, divided
4 c coarsely chopped spring
greens (spinach, chard, kale)
1/4 tsp grated nutmeg (optional)
1/2 c grated Parmesan cheese

1. Heat olive in heavy pot over mediumhigh heat. Add onions; cook 3 minutes to soften. Add rice and salt. Cook and stir until rice begins to color.
2. Add 1/2 c broth; cook and stir until most of broth is absorbed. Add 1 1/2 c broth; simmer, stirring occasionally, until mostly absorbed, about 10 minutes. Add remaining broth. Simmer 10 minutes, stirring occasionally.
3. Place greens on top of rice. Cover and simmer 3 minutes. Stir in greens. Simmer and stir a few minutes more until broth is absorbed but mixture is moist.
4. Remove from heat. Stir in Parmesan and serve